



CANTINE POVERO

Gran Rue
BRUT METODO CLASSICO

VINO SPUMANTE DI QUALITA' V.S.Q.



Year
2014

Degorgement
2016

Grape Variety
Pinot Noir and Chardonnay

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Yield per hectare: 10.000 kg
Soil: sandy and clayey
Harvesting: manual

Winemaking
Removal of grape stalks and cooling at
10/12°C
Cold maceration for 10/12 h
Soft pressing at 1 Atm
Natural decantation for 12 h
Fermentation at 18°C in steel and
effervescence by Champenoise Method

Tasting Notes

Colour: straw-yellow
Flavour: delicate yeasty scent, with notes of
ripe fruits
Perlage: fine and persistent
Taste: dry, balanced acidity, sapid and
elegant
Serving temperature: 6/8°C
Food matching: hors d'oeuvres, fish, cold
dishes

Alcoholic Content
12% vol

Packaging information

Bottle size: 75 cl
Bottles per case: 6 (laid flat)
Shelves: 9
Cases per layer: 10
Cases per pallet: 90
Case size: 26x17.5x33.5
Full case weight: 9.5 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591003056

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Monferrato

Roero

Langa

