



CANTINE POVERO

Gran Rue
BRUT METODO CLASSICO

VINO SPUMANTE DI QUALITA' V.S.Q.



Degorgement

Autumn 2024

Grape Variety

Pinot Noir and Chardonnay

Vineyard

Cultivation system: espalier cultivation -

guyot pruning

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 the Traditional 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

