



# Vulkan

## CUVÉE 2.1

METODO CLASSICO  
SPUMANTE  
BRUT

**NAME** Vulkan - Cuvée 2.1  
**GRAPES** 50% Chardonnay, 25% Pinot Bianco, 25% Durella  
**AREA** Monte Calvarina (Roncà)  
**SOIL** Volcanic, rich presence of basaltic rock  
**CULTIVATION SYSTEM** Guyot (Age of vines: 18 years)  
**ALTITUDE** 600 m ASL (Exposure: South)

**YIELD PER HECTAR** 90 qq  
**ACIDITY** 6.70  
**PH** 3.10  
**SUGARS** 4 g/l  
**SULPHITES** 90 mg/l  
**PRODUCTION** 16.000,00 bt

**HARVEST** Manual collection (1st decade of September)

### VINIFICATION AND AGING

Destemming, cold skin maceration (5-7 °C) in closed press for about 12/18 hours and soft pressing in low temperature in nitrogen saturation. Static decanting of the free-run juice and fermentation in steel. After fermentation, the noble lees are preserved by performing weekly bâtonnage and stored for 6 months. Aging in bottle on its lees for 18 months.

### TASTING NOTES

**Color:** straw yellow with golden reflections

**Perlage:** Fine and persistent

**Aroma:** Intense mineral-iodine notes, then chalk and flint. Citrine sensations of sweet citrus, such as cedar, tangerine and grapefruit. Delicate floral notes of acacia and zagara. Closing sweet spices and almond.

**Taste:** Fresh, savory and creamy, with a delicate almond note

**ALCOHOL CONTENT** 12,5% Vol.

**SERVING TEMPERATURE** 4/6° C

### FOOD-WINE PAIRING

Indicated as an aperitif, to accompany with platters of salami and cheeses, finger-food appetizers and fryings. Suitable for light pasta dishes and risotto.

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