



A Z I E N D A A G R I C O L A

Pojer e Sandri

Name of Wine: **CUVÉE EXTRA BRUT** DOLOMITI

Vineyard manager – owner: *Fiorentino Sandri*

Winemaker - owner: *Mario Pojer*

The color is lovely straw yellow.

The perlage is really fine as the bubbles bead through the wine forming a persistent crown.

The bouquet is very ripe; it displays the characteristic aromas of Chardonnay: You'll find hints of vanilla, toasted almonds, hazelnuts, flint, hay and musk develop as the wine ages and develops in the bottle. On the palate it is dry, rich, nicely acidic and structured for immediate enjoyment or cellaring. This *Spumante* does not have a sweetening *dosage* added to it, so you'll find it quite dry. This style of sparkling wine lends itself not only as an *aperitivo*, but as a wine to pair with fine food.

Vineyard situation: different parcels on the hill of Faedo called: *Pianezzi* at elevation 500 meters (1640 feet) above sea level with a southwest exposure and *Palai* at elevation 700 meters (nearly 2300 feet) above sea level with a southern exposure.

Training system: "*pergoletta trentina aperta*" with a vine density of 6500 plants per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite. The soil is changeable in the depth from 30 to 100 centimeters. It's muddy – calcareous and on a marly conglomerate.

Grape varieties: Pinot Nero 35% and Chardonnay 65%.

Alcohol: 12.5 %

Life of wine: 5-6 years from the date of disgorgement.

Type of bottle: Champagne/Spumante bottle.

Production Particulars: Fermentation and aging in small oak with the contact of its spent yeast. This yeast sediment is stirred

periodically to create a more complex base wine for our *spumante*. The secondary fermentation in the bottle takes place in spring utilizing a base wine that's a blend of two vintages. Pojer & Sandri disgorges its Brut after 30 months of maturation in bottle with the wine in contact with the spent yeast cells.

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