

BIASIOOTTO

Quattro dell'11

Cabernet Spumante Demi Sec



A rich sparkling wine, with a strong personality. Balanced, elegant and proud, it is a wine which demands attention.

Tasting profile

Colour

Intense ruby red, with shades of violet in the first year of its life, brilliant with a fine and persistent beading.

Bouquet

Persuasiveness of strong spicy emotions, fragrant blend of vegetable, ripe fruit, violet and rosehip bouquet.

Taste

Pleasantly sweet (residual sugar around 45 gr./l.) but tasty and full-bodied, with an elegant tannic presence, well harmonised with a wide and persistent fusion of taste sensations.

Pairings

A well-chosen gastronomic accompaniment can exalt its pleasurable characteristics; it goes perfectly with desserts and in particular with chocolate cakes.

Methodology

1. The grapes are harvested, tipped into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes, obtaining the must together with the dregs. After this, the pulp is transferred into the fermentation vats, where the must, in contact with the skin, begins to colour, following constant and careful remixing. Depending on the year, the grade of maturity, the temperature and other factors judged by the wine production specialist, the maceration of the skin lasts from 10 to 12 days. Fermentation occurs at a controlled temperature of 26/28°C.

2. Around 30% of the grapes, harvested by hand, are put in a room specially set up for drying them, for about 30 days at a controlled temperature and umidity. After this phase, there are the maceration and fermentation in contact with the skin.

Once the wine is made from the two different methods, it is mixed to obtain a uniform product. This is how to obtain the base product for the production of spumante, which with the addition of cane sugar and selected yeast, is transferred to an autoclave for the re-fermentation and the acquisition of froth. Once the spumante has been obtained it has to cool down to about -2 C° for a period which goes from six to twelve months, always in close contact with the inert dregs of refermentation. The last phase is the bottling, which is carried out with steam sterylized steel machinery and without the use of any chemical products.

- **Grapes:**
100% Cabernet Franc
- **Area of production:**
Comune of Codroipo
- **Cultivation system:**
Guyot
- **Number of plants per hectare:**
4.400
- **Production per hectare:**
100 quintals
- **Grape harvest:**
End of September/beginning of October
- **Main characteristics of must at pressing:**
 1. Sugar 18%, fixed acidity (expressed in tartaric acid) 7,8 g/l, Ph 3,2
 2. Sugar 22%, fixed acidity (expressed in tartaric acid) 7,5 g/l, Ph 3,3



Included with high marks in the guide "Annuario dei migliori Vini Italiani" (The best Italian Wines) by Luca Maroni, RCS libri.



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