



Barbagianni

Spumante Brut

“She was happy and ran like the wind. Her slender body in light clothes seemed to float over the meadow of wild flowers. Suddenly she stopped: she had lost the elderflower she was wearing in her long blond hair. It was then that she smelled the scent of pennyroyal all around her. In the nearby wood the barn owl had begun its hissing call.”

- **Vine species:** Garganega
- **Soils:** Clayey, loamy, calcareous
- **Year planted:** 2006
- **Altitude:** 220m asl
- **Exposure:** East-South-East ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 9000 kg
- **Harvest season:** end of September
- **Harvesting:** manual
- **Duration of fermentation:** 15/20 days
- **Temp. of fermentation:** 15°C
- **Alcoholic content:** 12% vol
- **Refermentation:** Martinotti method
- **Maceration:** Skin prefermentation at 10°C
- **Fining:** stainless steel
- **Fining in the bottle:** at least 2 months
- **Colour:** straw yellow with green highlights
- **Perlage:** elegant, continuous, and delicate effervescence
- **Aroma (nose):** white fruits, broom flowers, jasmine, touch on pennyroyal
- **Taste:** floral and fruity notes, mineral hint on the finish.



Giovanni Ederle
Viticoltore in San Mattia



Barbagianni is a sparkling wine made by the Martinotti method from Garganega grapes. Maceration on the skins for a few hours gives this wine a pale yellow color, driven by a lively perlage. The wine's characteristic scent of white fruit, broom flowers, jasmine and elder flowers is made even more enjoyable by a touch of pennyroyal and a hint of white limestone, which is typical of the area. It is fresh and appealing, with an unaggressive mousse that caresses the palate and that enhances the floral and fruity notes perceived on the nose. It has a pleasant mineral hint on the finish. Barbagianni is an easy-drinking wine, perfect as an aperitif, but also suitable for homemade pasta dishes. Try it with a vegetable quiche.