

# Rali Wine

*When the passion comes true ...*

## GIOVANNI NEGRO

Extra Brut Metodo Classico

### NEGRO

#### Production area

Piemonte Italia, Monforte Roero

#### Vineyards

Type: White /Sparkling wine/

Grapes: Arneis

Land: sandy – calcareous

Altitude: 320 m above sea level

Plant density: 3800 vines/hectare

Harvest: End of August – beginning of September,  
hand-picking with the 20 kg boxes

#### Analysis of wine

50% in stainless steel tanks and 50% in barriques,  
with its yeasts for about 2 months.

#### Maturation

72 months “sur lies”

#### Refinement

in horizontal bottle position, 5-6 years

#### Sensory

Fine and persisting perlage. Intense straw yellow color.

The fragrance is elegant with hints of dry flowers and crust of lightly  
toasted bread. The foam is creamy and crunchy, never aggressive.

It reminds the pear and the “Renetta” apple.

The aftertaste of yeast is soft, mineral and lightly bitter.

#### Serving

It is recommended to be served at 8 ° - 10°C

