

VSQ Metodo Classico Extra-Brut Sarcastico

Sparkling White Wine Campenose, produced with Chardonnay and Arneis grapes from our vineyards in Langa.

Fresh, dry with a very fine and persistent perlage. Direct and rich nose with notes of yeast and bread crust, savory and balanced in the mouth.

Suitable as an aperitif and in combination with appetizers and delicate first courses of fish and vegetables.

Product Name: Sarcastico Extra-Brut
Cépage: Chardonnay & Arneis
Appellation: Metodo Classico Extra Brut
Classification: VSQ
Color: white
Type: sparkling
Country/Region: Barbaresco – Piedmont
Alcohol percentage: 12,5%
Sugar rate: 2 g/l
Number of bottles produced: 2000

WINEMAKING

Method: Traditional white vinification of the grapes with soft pressing and fermentation in steel tanks at 16 degrees temperature controlled. Refining in second passage barrels for 8/10 months. Following the "Tirage" and the refermentation, it stays in the bottle with its yeasts for at least 24 months.

Temperature: 16 °C controlled

Length: 12/15 days

Malolactic: no

Aging: 8/10 months in barrique and 24 months in bottles

Age of barrels: 3/6 years

Wood type: Barrique

Barrels type: French oak

Level of toast: medium

VINEYARD

% of Grape / Cépage: 80 % Chardonnay 20 % Arneis

Soil: calcareus marl

Exposure: South/East

Agricultural method: conventional

Year of plantation: 1998 – 2008

Type of harvest: manual in cases

Geolocation: 44°42'16 N – 8°05'11 E

BOTTLE

Empty bottle weight: 900 g

Aging potential: 5 anni

Cork size: 26x45

Cork material: micro agglomerated cork

Bottle type: Albeisa Metodo Classico

Number of bottles per box: 6

Box size: 34 x 18 x 26

CHEMICAL ANALYSIS

Dry extract: 18,04 g/l

Total acidity: 6,90 g/l (tartaric acid equivalent)

Volatile acidity: 0,60 g/l (acetic acid equivalent)

Total SO₂: 85 mg/l

Free SO₂: 30 mg/l



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