

THYRUS



**QUALITY SPARKLING WINE,
CLASSIC METHOD EXTRA BRUT**

PRODUCTION AREA

Sangemini Loc. Colle Ozio Italy



VINEYARDS' AVERAGE ALTITUDE

mt 290 s.l.m.

VARIETY

100% Grechetto, vines age 10-15 years on average



YIELD PER PLANT

600 - 800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey, limestone, medium texture

AGING

In stainless steel at a controlled temperature for 6 months on its fine lees, 84/96 months in the bottle before disgorging



CHARACTERISTICS

Sugar: 3 g/l - Acidity: 6.4

ANNUAL AVERAGE PRODUCTION

1,200 bottles

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

*Excellent with elaborate fish dishes, shellfish, carpaccio, tartare, and puff pastry appetizers with vegetables.
Serve at 10-12°C.*



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VIGNAIOLO A NARNI