

Vicara

DOMINO

Spumante Brut Rosé

The Monferrato has been for decades the cradle of Vicara and its vineyards. Vicara's plots of land occupy a total surface area of 70 hectares (40 of which under vine) on the beautiful hills rising between the river Po and the plain of Alessandria. Spontaneous ground cover is maintained in the vineyards to ensure that the grapes ripen evenly, healthy, and as environmental protection since the need to work or treat the ground is drastically reduced. Pest control is carried out in accordance with natural strategies allowed under integrated pest management rules and eco-compatible farming, a sector in which Vicara has years of experience.

*Federico Martinotti was a professor, born and lived in our home town, that invented what the sparkling making technic better known as "Charmat method" named after the France entrepreneur that did commercialize it all over the world.



COUNTRY

Italy

VARIETAL

Barbera Grignolino Pinot noir

SOIL TYPE

Marne, Silt Clay, Sand, Limestone

VINEYARD

Altitude 260 m 5,600 vines/ha

HARVEST

Manual harvested & sorted

VINIFICATION

Native Yeast Fermentation Stainless Steel Tanks Martinotti Method 12 months plus Aging on lees

TASTING NOTES

Flowery bouquet and pleasantly savoury. Great for aperitif, ideal with light starters, salads and risotti.

CERTIFICATIONS

