

M E T O D O   C L A S S I C O

# NICOLA GATTA

## OMBRA

*Cuvée Brut*

### **Grapes**

Chardonnay 80%, Pinot Nero 20%

### **Aging on the lees**

30 moons

### **Harvest**

Mainly 2016 with a small addition of vintage wine reserve 2015  
stored in a cement tank

### **Winemaking**

White with soft pressing of the grapes and spontaneous fermentation with indigenous yeasts

### **Exogenous sulfur dioxide**

Ø mg/l

### **Natural sulfur dioxide**

37 mg/l

### **Taste**

Brut with 7 g/l of raw cane sugar dissolved in wine,  
added at the time of disgorgement