



# Andalora

Brut Martinotti method spumante

Praié

Rossese grape variety

Cervo (IM) vineyard



The Martinotti method and the 100% Rossese grapes from our vineyards overlooking the Ligurian Sea impart unique sea aromas and savoury notes to our Andalora wines.

The name of this sparkling wine is inspired by the legend of the beautiful Andalora who, kidnapped by the fearsome Saracen pirate, Al Kadir, sacrificed her life for her beloved Stefanello, who had attempted to free her. Moved by the intensity of their love, Al Kadir named the surrounding villages Andora and Stellanello in their honour.

## COLOUR

Pale straw yellow with greenish highlights.

## BOUQUET

Notes of Mediterranean maquis and bread crust.

## PALATE

Fresh, fragrant with an unexpected savoury note.

## SOIL TYPE

Loamy, sandy, bulky calcareous soil.

## EXPOSITION

South, south-east.

## CULTIVATION SYSTEM

Guyot and spurred cordon.

## PLANTS PER HECTARE

5000

## YIELD PER HECTARE

110 q

## SERVING TEMPERATURE

9°C

## FIRST HARVEST 2020

## HARVEST TIME

The first ten days of September.

## VINIFICATION AND AGEING

In white. Fermentation in steel at controlled temperature. Aged 4 months in steel. Second fermentation Martinotti method in autoclave for at least 4 months.

