



"CIN CIN!"

STEFANO NANDI

WINEMAKER: VENETO, ITALY

ABOUT THE WINEMAKER

Stefano Nandi – Wine Director at Montelvini Group. Born in Montebelluna, just a few km from Montelvini, on the 11/11/1969, Stefano has always been passionate about wine, as most people are, in this rich and historical area for wine production. After graduating from the prestigious "Cerletti" Oenology Wine institute in Conegliano, he immediately started his career in the wine business, and after a few experiences, he settled in at Montelvini where he now has been working as Wine Director almost 30 years. His passion and commitment towards Montelvini, have made the winery what it is today. His vast experience allows them to lead the way with new trends, while keeping their roots in the history of their family.

VITICULTURE & SOIL

The province of Treviso is flat and features an abundance of water and waterways. The climate is mild, while the temperature ranges on average from -3°C in January and February, with rare, sporadic snowfall, to 35°C in July and August. During ripening, the high difference in temperature between night and day gives the grapes excellent aromatic properties. The average annual rainfall exceeds 900 mm, with peaks typically recorded in autumn, while heavy storms are common in summer. The soil is mainly clayey, with several substrates of limestone and occasionally rock fragments.

WINEMAKING

The must is separated from the solid parts of the grapes through gentle pressing, fractioning the juice at various working pressures to be used for different qualities of wine. The pressing phase is important and determines the quality of the aromas and the fresh taste of this wine. After cold settling and racking, the must undergoes alcoholic fermentation at a controlled temperature of 15 to 16°C. The second fermentation occurs after select yeasts are added in a closed pressure tank, designed for retaining CO2 in the wine. Fermentation persists for approximately 10 days to achieve a pressure of up to 2.5 atm. Once the desired pressure is achieved, the wine is chilled, centrifuged and ready for packaging.



AVERAGE AGE OF VINES
8-30 years old



GRAPES
Glera 100%



SOIL
clayey with limestone and fragmented rock deposits



TASTING NOTES
Fruit-forward with notes of pear and apple. White flowers on the nose



ALTITUDE
100-300 meters above sea level



SCIENCE
Alcohol: 10.5% Acidity: 5.6
PH: 3.3 Residual Sugar: 10.9



ArcherRoose

BUBBLY



250 ML CAN



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4 PACK - 250 ML CANS



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20L KEG



Gold Medal for Best of Class at the 2019 International Canned Wine Competition



2020 Highly Recommended/Best Buy (86 Points)
"A crisp and clean Prosecco for any occasion."



★★★★★

"Perfect to sip on its own or make some spritzes with!" - David

"Delicious and totally crushable." - Kate