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**BELLENDATALENTO**  
1986

## **METODO CLASSICO SAIPH TALENTO BRUT**

This spumante, made exclusively from Chardonnay grapes, undergoes bottle fermentation using the traditional (Champagne) method. The result of this process is an exceptionally stylish wine that displays consummate varietal characteristics, which are well blended with the typical aroma of bread crust. With its polished, dry palate, Chardonnay Brut is a high-quality spumante that is ideal for drinking throughout the meal. It gives of its very best when served at a temperature of between 6 and 8°C in large glasses.

**Effervescence:** minute perlage, intense and persistent. Abundant and evanescent froth

**Colour:** straw-yellow with greenish tinges, brilliant and lustrous

**Bouquet:** exceptionally stylish with forthright varietal character and typical notes of bread crust

**Taste:** dry and well-balanced



Wine name:	<b>METODO CLASSICO SAIPH – Talento Brut</b>
Classification:	Vino Spumante di Qualità (V.S.Q.) - Bottle fermented
Origin of the name:	It takes its name from a star in the constellation of Orione, which in turn takes its name from the Arabic <i>saif al jabbar</i> (literally "Sword of the Giant").
Type:	Spumante Metodo Classico Brut
Grapes:	Chardonnay
Provenance of the grapes:	Carpesica
Vineyard altitude:	180 m above sea level
Soil type:	Mixed clayey, chalky soil of varying depths. The Carpesica hillsides have a surface layer rich in morainic residues of the ancient Piave glacier that ran down from the Sella del Fadalto between Mount Pizzoc and Mount Visentin.
Position and exposure:	Mostly south/south-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Guyot
Planting density:	5000 vines per hectare
Yield:	Around 70 hectolitres per hectare
Harvest period:	First half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Temperature-controlled fermentation in steel vats. Ageing on fine lees.
Refermentation:	Bottle fermentation. The wine rests on the yeasts in the cellar for around 18 months at a temperature of around 14 °C. Disgorging and topping up with dosage at 5 g/L.
Average analytical data:	
	Alcohol: 12.50% vol.
	Sugars: 5 g/L
	Total acidity: 7.5 g/L
	pH: 3.40
	Pressure: 5 bar
Tasting notes:	
	Perlage: Abundant, evanescent mousse with minute-grained, continuous, persistent perlage
	Colour: Pale straw-yellow with delicate greenish undertones, luminous and brilliant.
	Aroma: Exceptionally polish, with forthright varietal characteristics and typical notes of breadcrust
	Palate: Clear, dry, flavoursome and persistent
Food pairing:	An excellent aperitif, it works wonderfully well with fish-based dishes, especially rod-caught sea bass, gilthead, stockfish and salted cod. Also a successful match for white meats.
Serving recommendations:	Serve at 6-8 °C. Chill the bottle in the fridge for a couple of hours before opening, or – better still – in an ice bucket for around half an hour.
Recommended glass:	Wide spumante glass. Avoid champagne flutes, which do not allow the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	SAIPH evolves successfully in the two years after disgorging. It peaks around one year after disgorging. If properly stored, it can continue to develop, reaching a good level of complexity on the nose and in the mouth over the course of the five years after disgorging.