

M e t o d o I n t e r r o t t o

Brut Natur



The method used for Interrotto Brut is Champagne Method (24 months) without the last phase (dégorgement de vins ,removal of sediment).

Raised pergola trentina.
Chardonnay and Pinot Noir (80% and 20%).

Vineyard 35 years old.
Medium and calcareous soil.