



METODO CLASSICO

DENOMINATION

Vino Spumante di Qualità Metodo Classico Dosaggio Zero

GRAPE VARIETY

70% Chardonnay, 30% Riesling Renano.

VINEYARD

Altitude: 450 m above sea level

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 2000.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 60 quintals (6000 kg or 13227 lbs) of grapes.

PRODUCTION

Harvest: usually between late August and early September.

Wine-making process: Bottle fermentation with the addition of selected yeasts for the second fermentation. Ageing and maturation on the lees for approximately 24 months. Manual riddling on pupitres, disgorging without the addition of liqueur d'expédition.

Tirage: late April.

Ageing on the lees: 36 months

Dosage at disgorgement: no sugar added.

TASTING NOTES

Mousse: A lively white wine with excellent length.

Color: bright golden with a very elegant effervescence.

Aroma: rich in bakery notes with mineral undertones.

Flavor: elegant, full-bodied and vigorous, with great complexity and appeal. Aristocratic overall, with an exceptionally long finish.

Pairing: cuttlefish, oysters and red prawns.

ANALYTICAL DATA

Alcohol: 12,5% Vol

pH: 3,16

Total acidity: 8,00 gr/lit

Volatile acidity: 0,22 gr/lit

Sugars: < 1,00 gr/lit
