

METODO CLASSICO

Sparkling Wine – Champenoise Method – Millésimé – Pas Dosé



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ELEGANCE

The label represents continuous movement of bubbles in a glass similar to a dance at the party.



Growing area:

Verona, Veneto

Soil type:

Clay, limestone

Grape varieties:

Pinot Noir 100%

Technical data:

Alcohol 13%
Residual sugar 3 g/l
Total acidity 6,4 g/l
Dry extract 22 g/l
pH 3,25

Vineyard management:

Organic fertilization, hand pruning, shoot thinning, leaf pulling, cluster thinning. Manual harvest in 300 kg bins in the end of August.

Recommended glass:

Balloon.

Wine making process:

Whole grape soft crushing and simultaneously must separation, natural decantation at about 7/8 °C for 48 hours. Fermentation at controlled temperature. In the spring following the harvest the second fermentation in the bottle with new yeasts and cane sugar as per champenoise method. Minimum 3 years of ageing in the bottle in contact with the fine lees of its fermentation yeasts, final "remuage", "degorgement" and topping up with the same wine, without adding "liqueur d'expédition".

Ideal food pairing:

Perfect aperitif wine, shellfish, fish, vegetable and dry fruit.

Serving temperature:

12°C in balloon glass

Colour:

Golden reflexes with a fine and persistent perlage.

Recommended glass:

Tulipe - shaped glass

Nose:

White flowers, roses and acacia honey, yeasts, dry fruit, licorice and mineral notes.

Taste:

Savoury, dry, mineral with fine, tiny bubbles. Features bread crust, yeasts and licorice on the palate.

Available format sizes:

0,75 Lt / 1,5 Lt

Packaging:

1 and 6 bottle cases

