

METODO CLASSICO

Sparkling Wine – Champenoise Method – Millésimé – Pas Dosé



METODO CLASSICO

Sparkling Wine – Champenoise Method – Millésimé – Pas Dosé



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.

Wine making process:

12 hours maceration, crushing and must separation, decantation at 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 sur lies with manual remuage. Degorgement and topping up with the same wine, without liqueur d'expédition.

Ideal food pairing:

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

Serving temperature:

12°C in balloon glass

Colour:

Fine, persistent perlage, greenish yellow with golden and pinkish reflections.

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

