



# METO DO CLASSICO

## Rosè Sparkling Wine (Classic Method)

In a word: elegance

The label conveys the continuous bubble's movement on the wine surface, like a dance on a festive occasion

**Metodo Classico Dosaggio Zero VSQ:**

Rosè quality sparkling wine, zero dosage. Vintage wine.

**Town/area:**

Verona/Veneto

**Soil profile:**

Clay, limestone

**Grapes:**

100% Pinot Noir

**Technical data:**

Alcohol 12,5%  
residual sugar 2 g/l  
total acidity 6,2 g/l  
dry extract 21 g/l  
pH 3.25

**Vineyard operations:**

Organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning. Manual harvesting towards end of August in bins of 300 kg

**Vinification and maturation:**

the clusters have been macerated for 12 hours and then pressed and the must separated, then it is gravity settled at 7/8°C for 48 hours, and fermented with cultured yeasts at a controlled temperature. In the spring following harvest, cane sugar and new yeasts are added to the wine, and it receives a secondary fermentation in the bottle, in accord with the classic method. The wine matures sur lie along 2 years with periodic riddling, and is then disgorged and topped up with the same wine, with no liqueur d'expédition

**Ideal food pairing:**

outstanding as an aperitif wine, delicious with shellfish, fish, vegetable preparations, mixed nuts

**Serving temperature:** 12°C

Recommended glass: balloon- or tulip-shaped stemmed glass

**Appearance:**

pale pink, bead of pin-point bubbles

**Bouquet:**

spring wildflowers and roses acacia honey, yeast, mixed nuts, black liquorice, gunflint

**Palate:**

savoury, dry, very appealing, with slender bead; impressions of fresh-baked bread, yeastiness, and black liquorice on the finish

**Available sizes:**

750 ml, 1.5 l

**Packaging:**

cases of 6 bottles

