

METODO CLASSICO

Category | White Sparkling Wine (Classic Method)

In a word: elegance

The label conveys the continuous flow of the bubbles on the surface of the wine, like a dance on a festive occasion.



Metodo Classico dosage zero VSQ

white quality sparkling wine
Zero Dosage -vintage wine

Town/area:

Bedizzole, Brescia (Lombardia)

Soil profile:

clay

Grapes

100% Pinot noir

Technical data:

alcohol 12,5%
residual sugar 3 g/l
total acidity 7.8 g/l
dry extract 23 g/l
pH 3.10

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 are 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 4 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 yellow with greenish highlights, bead of pin-point bubbles

Bouquet:

spring wildflowers, 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

