

Sparkling wine

84 MONTHS METODO CLASSICO

Grape variety:

Pinot Nero and Vespaïola. These two grape varieties, one international and one indigenous, complement each other extremely well imparting elegance, power and freshness.

Exposure:

Vespaïola to the south-west, Pinot Noir to the west.

Soil type:

Basaltic origin, well structured and rich in minerals.

Breeding system:

Double-arched cane for Vespaïola and Guyot for Pinot Nero.

Grape production per hectare:

80/90 q

Vinification and sparkling process:

Soft pressing of whole grapes and low temperature fermentation. The Pinot Noir is vinified in white with a quick soaking on the skins. It matures in contact with the yeasts and is then slowly re-fermented in the bottle using the champenoise method for more than 7 years under the manor house. The remuage and degorgement operations are done by hand in our winery. This allows us to process small batches of bottles in order to always have a freshly disgorged product.

Alcohol content:

12%

Sugars:

Brut.

Organoleptic examination:

It has an antique pink colour tending to coppery over the years, the perlage is fine and very persistent. Spicy and toasted notes of almond and walnut husk are evident. The Pinot Noir gives an important consistency and softness that counterbalances the freshness of the Vespaïola.

Perlage:

Fine and persistent

Gastronomic combinations:

All meal, shellfish, herb-based first courses, risottos.

Serviertemperatur:

6-8° C.

