

TERRE DEL BAROLO



METODO CLASSICO BLANC DE BLANCS VINO SPUMANTE DI QUALITA' EXTRA BRUT

Grapes: 100% Chardonnay.

Growing locations: Municipalities in the Langhe area.

Soil: marly or calcareous clay with moderate fertility with exclusively hilly position at an altitude above 250 m a.s.l.

Vine training: Guyot or spurred cordon with at least 4000 vines per hectare.

Harvest: 100% manual in small boxes of 15-18 kg.

Harvest period: 15/25 August.

Maximum yield: 110 q / ha of grapes.

Vinification: soft pressing of the whole bunches and use of only the first fraction of the must obtained. Fermentation at controlled temperature (18 ° C) in stainless steel tanks for 10-15 days and subsequent stay of the base wine on its own yeasts at low temperature until the following spring.

Ageing: tirage in spring for fermentation in the bottle at low temperature and aging of 16 months on the lees. Remuage and degorgement follow and further refinement in the bottle.

TASTING NOTES

Color: straw yellow with fine and persistent perlage.

On the nose: hints of bread crust, dried fruit and floral notes.

On the palate: fresh, elegant, dry and persistent.

Serving temperature: 6/8 degrees.

Storage: store the bottles in a dry, cool, dark and constant temperature.

Food/wine pairings: excellent as an aperitif at any time of the day, at the table it elegantly accompanies the whole sequence of dishes, even if it prefers appetizers, first with good structure and delicate second courses.