



## METODO CLASSICO VINO SPUMANTE DI QUALITÀ EXTRA BRUT

**Varietals:** Chardonnay – Pinot Noir

**Soil:** marny **and** calcareous clay with moderate fertility, hilly lying at a minimum altitude of 250 m above s.l.m.

**Vine growing:** Guyot

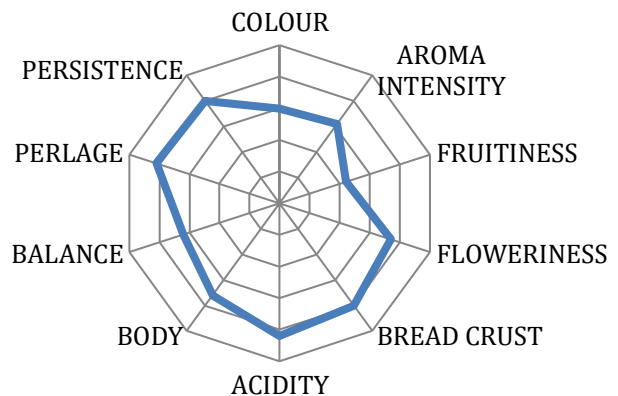
**Picking:** 100% by hand into small boxes holding 15-18 kg

**Maximum yield in grapes:** 11 tons/ha

**Vinification:** soft pressing of whole clusters, using only the first fractions of the must obtained. Fermentation for 10-15 days at controlled temperature (18° C) in steel tanks. The must remains at a low temperature on the yeast lees until the spring after the harvest.

**Ageing:** *tirage* the spring after the harvest for the fermentation in bottle at low temperature and ageing on the yeast lees for 16 months. Following *remuage* and *dégorgement*, and further refinement in the bottle.

### TASTE PROFILE:



**Serving temperature:** 6-8°C.

**Storage:** To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

**Food/wine pairings:** excellent as an aperitif and for a festive toast at any time of day, it also makes an elegant match throughout a meal, though it is very best with starters, well-structured first courses and delicate mains.