

1742

METODO CLASSICO PAS DOSE

The straw yellow color is made brilliant by the fine and persistent perlage. Fragrant nose of ripe yellow fruit, citrus fruits, acacia flowers and bread crust. Fresh and savory on the palate it calls for another sip.

Guides and awards:

- 89/100 Veronelli
- 1 calice Gambero Rosso
- 3 viti VITAE



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
70% Chardonnay
30% Trebbiano Spoletino

SOIL:
Sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
200/250m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Harvest in the first 10 days of August. Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. No malolactic fermentation in order to preserve freshness.

AGEING:
3 months in stainless steel, second fermentation on the indigenous yeast for a minimum of 30 months with traditional remuage of the bottles At least 2 months in the bottle after disgorgement.

ALCOHOL CONTENT:
12,5% vol.

RESIDUAL SUGAR:
0-1 g/l

SERVICE TEMPERATURE:
4-6°C

DRINKABILITY AND PAIRINGS:
for several years acquiring more and more elegance.