



## METODO CLASSICO MILLESIMATO

**Grape varietal:** Pinot Nero and Chardonnay.

**Soil:** Saint Agata fossil marne; silty clay loam composition. **Exposure:** South-West.

**Altitude:** 250 m.a.s.l.

**Slope:** 25%.

**Cultural notes:** vineyard planted in 1982; organic farming. Spurred cordon pruning system with planted density of 3500 vines per hectare.

**Harvest period:** first half of September; hand harvested with careful selection of the clusters.

**Vinification:** soft crushing of the grapes with de-stemming; cold maceration for about 2-3 days; soft pressing and static decanting of the must at low temperature; the limpid run starts the fermentation in steel tank at controlled temperature of 16 °C. Cold stabilization and ageing in steel with frequent batonnages.

**Secondary fermentation:** bottling in the following autumn after harvest by adding fresh must from the new vintage to start the fermentation in bottle.

**Dosing syrup:** 15 ml per bottle using only the same wine.

**Fining:** bottles are positioned in the underground cellars. Aging on yeasts for a minimum of 36 months before disgorging. Remuage done by hand on classic pupitres/champagne riddling racks.

### **Organoleptic characteristics:**

**COLOR:** brilliant, pale with bright golden hues.

**PERLAGE:** abundant, fine and persistent.

**NOSE:** fresh, intense, characteristic of the grape with hints of acacia flower and mineral notes of the Langa terroir.

**MOUTH:** dry, full, sapid and lingering.

**Food pairings:** first courses, crustaceans, oysters, fish dishes.

**Serving suggestions:** Serve in flutes in order to best appreciate the perlage. Serve at 6-8 °C.