

Metodo Classico Brut

- › **Spumante Metodo Classico
Chardonnay (24 months on its lees)
V.S.Q. organic**



Vineyard

The grapes come from the Salemi estate, at an altitude of about 170 meters above sea level, a soil with a marly/chalky structure.

Grape harvesting

Early August, after a careful selection of the most suitable cru.

Winemaking

After their careful selection, the grapes are gently pressed and vinified in steel vats at a temperature of about 15°C. Once fermentation has occurred, maturation continues on the yeasts.

Refermentation and Maturation

In the spring following the harvest, the base wine undergoes a second fermentation in the bottle at a temperature of 15°C for about 30 days. Once the refermentation is completed, the bottles are placed in stacks for at least 24 months. The bottles are then placed on the "Pupitres" to carry out the "Reumage" (riddling) and allow the wine clarification. After 20 days of riddling, the wine is disgorged and dosed.

Organoleptic profile

Pale yellow with greenish hues, it shows a very fine and persistent perlage with an elegant crown of froth. Rich on the nose, with hints of yeast and bread crust. A full-bodied and balanced mouthfeel, with a pleasant acidic finish.