

## VINTAGE SPARKLING WHITE WINE PRODUCED BY TRADITIONAL METHOD “DOP”

**BLEND:** 90% Pinot Noir - 10% Chardonnay wine

**Type of harvest:** Handpicked grapes by midAugust

The grape juice is pressed off gently and quickly to keep the wine white. Must is fermented for 20-25 days in stainless steel tanks at a temperature of 18° C, thus obtaining a base wine, which is aged in stainless steel for further 6 months. After that, the base wine is bottled, adding yeast and sugar to induce a second alcoholic fermentation in the bottle. At this time the bottle is capped with a crown cap and stored horizontally in the wine cellar for at least 36 months to have wine age on the lees. After ageing the lees are removed by riddling the bottles on special racks (*pupitres*) to have the sediments pushed toward the neck of the bottle. When all the sediments are in the neck, the neck is frozen, the cap removed and the lees pushed out by pressure (disgorging). The bottle are then quickly sealed with a genuine cork to maintain the carbon dioxide in solution.

Best period for consumption: 4 years after vintage

Storage time: up to 8 years after vintage

**Tasting notes:**

**Colour** – Light straw yellow with hints of gold

**Fragrance** - Intense and long-lasting scents of bread crust and bitter almonds

**Taste** - Smooth, full-bodied, aromatic

**Alcohol at bottling:** 12% vol.

**Residual sugar:** 0,5 gr./lt. max

**Serving temperature:** 4/6° C

**Bottle format:** 0,75 lt.

**Pairing Suggestions:**

Perfect as aperitive and for oysters and grilled fish. All-round wine, but not for desserts

