

SPARKLING WINE CLASSIC METHOD ZERO - MILLESIMATE DOSAGE

AVERAGE AGE OF VINES: 60 years

ALTITUDE: 450 meters above sea level

LOCATION OF THE VINEYARDS: in the East side of Montepulciano Hill

EXPOSURE: South - West

YIELD PER HECTARE: 4000 kg of grapes

ANNUAL PRODUCTION: 2000 bottles * produced only in the best years

SOIL: Medium texture with a good presence of clays

ALCOHOL: 12%

GRAPES: 100% Sangiovese

SERVING TEMPERATURE: 8 ° - 10 ° C

ORGANOLEPTIC DESCRIPTION: It has a color Intense straw yellow with golden notes, with hints of bread crust, elegant citrus and mineral notes. In the mouth it is enveloping with a fine and persistent perlage, all accompanied by savory and citric notes.

RECOMMENDED PAIRINGS: Accompanies cheeses, cold cuts, Porcini mushrooms, truffles and fish.

VINIFICATION: The grapes are harvested and selected by hand, then fermented in new small-sized barrels at a low temperature to facilitate the extraction of acidity and freshness. Fermentation is carried out with natural yeasts.

Subsequently the wine rests in steel containers in contact with the yeasts of the first fermentation from 6 to 8 months, during this period battonage is carried out every 20/30 days. The second fermentation takes place in the bottle with natural yeasts and liquor the tirage.

AGING: on the lees 60 months - 12 months in the bottle following disgorgement.

DISCHARGE: Disgorgement is carried out in the glacé using the same wine produced without the addition of sugars as a liquor d'expédition (zero dosage - pas dosé)

This wine produced only in the best years, it is a Spumante Millesimato, that is produced with at least 85% of grapes harvested in the same year. The grapes used come from the family's historic vineyard and are the same used for the production of our "Cru" Vino Nobile di Montepulciano "Damo", produced in honor of Nonno Damo who had planted the vineyard over 60 years ago.

