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CLASSIC METHOD

70% Chardonnay, 30% Pinot Noir



Production area: municipalities of Ponzano Veneto and Villorba

Terrain: sciolti e con uno scheletro importante, ghiaiosi

Harvest: manual

Vinification: Grape sorting first in the vineyard and then on vibrating table in the winery, destemming, soft roller crushing, very short cold maceration with dry ice, and subsequent fermentation with low sulfur dioxide content at controlled temperature

Refinement: On fine lees until drawn and rest on the lees for 48 months

Color: Straw yellow, with a wealth of fine, persistent bubbles

Fragrance: great balance between fragrant notes of good yeast and freshly baked bread, and hints of both fresh and ripe fruit

Flavor: freshness and minerality, in a solid body; then gradually unveils a delicate softness that makes up a balanced, long, fresh, citrusy finish

Alcoholic Grade: 12.5% vol

