



GRAND CUVÉE

Classic Method

FIRST VINTAGE: 1991.

FIRST DÉGORGEMENT: 1994.

PRODUCTION AREA: Company owned vineyards located in the district of Ascoli Piceno.

VARIETY: Chardonnay 70%; Pinot Nero 30%.

ALTITUDE: 200 m a.s.l.

SOIL: Medium-textured, tending towards a sandy soil.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Hand picked in the early morning or late afternoon, in small cases placed in cold storage before arriving at the cellar.

VINIFICATION: The grapes picked at the appropriate ripeness are destemmed and softly pressed. Then they ferment in stainless steel tanks at a controlled temperature for approximately 10 days. The "liqueur de tirage" is added to the wine obtained and bottling takes place for the second fermentation. A very slow fermentation. Our Classic Method remains bottled, "sur lie", for at least 60 months. The bottles are then placed in riddling racks with the subsequent remuage and the degorgement.*



SIGHT

Straw yellow with bright golden hues thanks to a persistent tight-grained perlage.



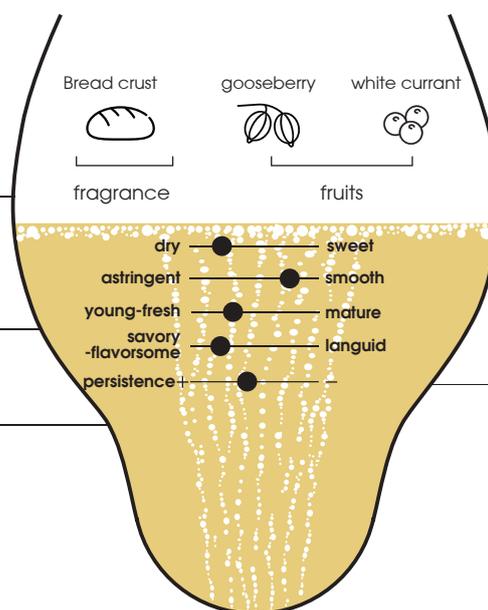
SMELL

Intense, refined and complex with nuances of bread crust, white currant and gooseberry. A combination of freshness and intensity.



TASTE

Smooth yet remarkably savory. The floral and fruity nuances, as well as a rich appealing taste and a tight-grained perlage aid in defining its persistent and complex nose-palate character.



*contains sulphites

1/03/2019