

## Spumante Brut, classic method



**Grape variety:** 75% Cortese di Gavi, 25% Chardonnay

**Vine growing system:** Guyot

**Plant density:** 4000 vines per hectare

**Average age of the vineyards:** 20 years-old

**Orientation and altitude:** vineyards facing east, south-west, at an altitude of 350 m

**Terrain:** marly, sandy

**Sugar content:** residual sugar 0-6 grams/litre

**Dégorgement:** à la glace



The grapes are **collected by hand**, with great care, generally during the first two weeks of September. The *cuveè* (the first pressing juice) obtained from the grapes is fermented in temperature-controlled steel vats, where it remains until the following spring. During *tirage*, fermentable sugar and yeast are added to induce **secondary fermentation**, which takes place entirely in the bottle.

**Dégorgement** is performed once the wine has aged in the bottle for about 18/24 months.

During the last month, the **remuage** process is performed by turning and inverting the bottles twice a day.



This sparkling wine is one of the company's main products, the outcome of an artisan process conducted step by step according to the Champenois method. Straw **yellow**, with a fine, creamy foam, this wine is characterised by a delicate **scent**, with pleasing notes of fresh hay and white flowers, and gentle almond, citrus fruit and bread crust nuances.

Its **taste** is full, soft, harmonious, with a fine, elegant structure.

It is a particularly fragrant spumante, it is fresh to the taste buds, and it pairs well with tasty dishes, sea and land starters. Excellent as an aperitif, it has a body powerful enough to accompany the entire meal.

Its ideal serving **temperature** is 5-6°C.

