

CHAMPAGNE METHOD BRUT (Metodo classico)



- Denomination:** a high quality sparkling dry wine.
- Origin:** grapes originate from several north-west facing vineyards situated within the Barbaresco comune. Vines are between 30 and 35 years old.
- Grape variety:** 100% Nebbiolo.
- Vinification:** after soft pressing, rosé maceration is performed for two hours, followed by cold draining of the must. Fermentation takes place in stainless steel tanks at controlled temperatures.
- Ageing:** the Champagne method ('metodo classico') is used, with the second fermentation occurring in the bottle. The wine is aged for at least nine months on its yeasts. This vintage's first degorgement was performed in November 2012.
- Alcoholic content:** from 12.5% to 13%.
- Organoleptic characteristics:** abundant, rose-tinted effervescence with a fine and persistent perlage. The wine is rose to cherry-pink in colour with salmon highlights. The perfume is intense and ample with notes of raspberry, red berries, citrus fruits and a hint of wilted roses. The flavour is fresh and full-bodied with a soft, clean aftertaste and a slightly tannic finish.
- Serving indications:** *best served in flutes or champagne glasses at 8 to 10°C.*
- Matching with food:** perfect as an aperitif, it is also ideal for serving throughout the meal and is especially well-matched with shellfish sauces, baked fish, fish soup, salami starters, pasta with meat sauce and roast white meats.
- Average yearly production:** 4000 bottles.