



PAS DOSE'

Metodo Classico 36 Mesi sui lieviti
Millesimato

Denomination: Spumante Metodo Classico

Grapes: 100% Chardonnay

Vineyards location: Montalbano, Cecina di Larciano

Vineyards characteristics: Hills of Montalbano at 500 metri above the sea level. The soil is characterized by loose soil rich in silica and limestone.

Vineyards training: Half arch pergola

Wine fermentation: Fermentation in steel at a controlled temperature of 15°C. Another part is fermented in wood for the same time. Both are kept to ferment for about 20 days.

Wine aging: 60 months of maturation on the lees. Afterwards, the disgorgement takes place, and it ends its evolution with a period of rest in the bottle.

Tasting notes: Straw yellow color with golden reflections, fine and persistent perlage. The freshness and fragrance of the yeasts are immediately distinguishable on the nose. Each vintage reflects the progress of the harvest and the maturation of the grapes. The fruity aromas that immediately envelop us are found on the palate. In the mouth, an excellent minerality and freshness conferred by the calcareous soils are distinguishable. Long persistence on the palate and great potential for aging.

Alcohol: 12.5% Vol.

Serving temperature: 8°C

Annual production: 8.000-10.000 btl