



PAS DOSE' COLLECTION CUVÉE Metodo Classico 84 Mesi sui lieviti Millesimato

Denomination: Spumante Metodo Classico

Grapes: 100% Chardonnay, best selection of the vineyard.

Vineyards location: Montalbano, Cecina di Larciano

Vineyards characteristics: Hills of Montalbano are 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: 84 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: The straw yellow color would be embellished with golden reflections and a very fine and persistent perlage. On the nose, the freshness of the yeasts is combined with elegant notes of pastry and, with evolution, hints of dried fruit and a subtle minerality. The initial fruity aromas are found on the palate enriched by complex nuances. The excellent minerality and freshness are even more vibrant, supported by a great structure. The persistence is long and complex, a prelude to a great aging potential. The fine perlage evolves into an enveloping creaminess.

Alcohol: 12.5% Vol.

Serving temperature: 8°C