



PAS DOSE' RISERVA

Metodo Classico 60 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 perlage and great persistence. Distinct hints of lemon peel, lemon cream, yogurt and a clear chalky minerality make up the aromatic core. On the palate, very fine bubbles dance on a light body, enlivened by a lively acidity. Decisive flavors of lemon, lime, cedar, take over, all supported by a compact structure that flows into a long, persistent and markedly mineral finish.

Alcohol: 12.5% Vol.

Serving temperature: 8°C