

CLASSIC METHOD BRUT NATURE 2012

Grape variety: Chardonnay and Pinot Blanc

Type: Classic Method Brut Nature Millesimé

Training system: Spurred cordon

Number of vines per hectare: 5000

Yield per strain: 1-1.2 kg

Harvest: in August

Vinification: after careful selection, the grapes are destemmed and softly pressed and the must obtained remains in contact with their skins in cold pre-fermentation film maceration, for a time sufficient to confer chromatic and aromatic nuances that make this wine unique. After gentle pressing the must carries out an initial fermentation in stainless steel containers at a controlled temperature of around 16° C. It refines for 9 months with systematic battonage approximately every 10 days in steel containers.

The second fermentation takes place at a controlled temperature of 13/15 ° C. After the draft, the wine will rest in the bottle for a period of 84 months and then proceed to the tip of the bottle and subsequent disgorgement by topping up exclusively " wine upon wine".

Disgorgement: 84 months Zero Dosage

Alcohol content: 12.5% vol

Color and appearance: golden reflections on bright yellow the perlage is very fine and persistent.

Aroma: intense and complex bouquet where a marked minerality emerges with hints of ripe exotic fruit. Notes of hazelnut enriched by spices with a citrus finish are highlighted.

Taste: despite the freshness, the palate is captivated by the creamy and velvety body with exotic fruit fragrances, the long stay on the yeasts gives a highly complex finish without compromising ease of drinking which is surprising to say the least.

Pairing: from the aperitif to the entire meal, faithful friend of the pink Scardovari oyster without overpowering its delicacy, tuna tataki, for the more adventurous, red meat.

Service: serve at 8° C in a slightly large ultralight glass with a flare on the top.

Taste while listening: John Legend - Ordinary People (live - Bush Empire London)

