

## METODO CLASSICO 137 BRUT





## **TECHNICAL NOTES**

DESIGNATION OF ORIGIN: Vino Spumante di Qualità Pinot Nero Brut Metodo Classico.

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot

EXPOSURE OF THE VINEYARD: north-east

This Metodo Classico sparkling wine is produced with grapes grown in an estate vineyard identified as parcel n. 137 on the land registry of the municipality of Santa Maria della Versa. The grapes are harvested by hand in 18 kg boxes at the end of August. The grapes are softly pressed into a membrane pneumatic press. The resulting free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. Once the fermentation is completed, the wine is racked and is then ready for the secondary fermentation. The secondary fermentation takes place in the bottle and the wine ages on the lees for a minimum of 36 months at a controlled temperature. The bottles undergo a process known as *remuage* to push the lees towards the neck of the bottles. After the *dégorgement* (i.e. the process of removing the lees from the bottle) and the addition of the *liqueur d'expédition*, the sparkling wine is completed.

## **TASTING NOTES**

SIGHT: pale straw-yellow colour. Soft, fine and persistent bubbles.

NOSE: rich and complex nose. Notes of yeast and bread crust are pleasantly intertwined with hints of pear and almond flowers.

PALATE: creamy, sapid, mineral and well-balanced with a long finish. The structure of the Pinot Noir is pleasantly supported by the minerality of our soils.

SUGGESTED PAIRINGS: perfect as a pre-meal drink, it pairs well with starters, *risotto* or *pasta* with delicate sauces, fish, shellfish and white meat.

SERVICE TEMPERATURE: 6-8 °C.

ALCOHOL: 12,5% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2019.

PRODUCT OF ITALY.

## **ACCOLADES AND AWARDS**

Gambero Rosso 2019: Two Red Glasses (entered the finals for the Three Glasses)

Gambero Rosso 2023, 2024 and 2025: Two Glasses

Sparkle 2019: Five Spheres

Sparkle 2020: Four Spheres and a Half (entered the finals for the Five Spheres)

L'Espresso 2019: one of the best 100 Italian sparkling wines

Vinibuoni d'Italia 2022 and 2023: Four Stars

Viniplus 2018-2025: Three Camunian Roses

The WineHunter Award 2024: Red Award



Frazione Ruinello di Sotto, 3/A - 27047 Santa Maria della Versa (PV) - Italy Phone: +39.0385.278247 - email: info@manuelina.com