



METODO CLASSICO DOSAGGIO ZERO



TECHNICAL NOTES

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

DOSAGE: Zero Dosage.

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: north-east.

This Metodo Classico sparkling wine is produced with grapes grown in our estate vineyards in Santa Maria della Versa. The grapes are harvested by hand in 18 kg crates in early August. The grapes are gently pressed into a membrane 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), the sparkling wine is completed. The bottles are refilled with the same wine without adding sugar.

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 signature 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: 2021.

PRODUCT OF ITALY.

ACCOLADES AND AWARDS

Gatti & Massobrio Top Hundred 2019: Best Italian Sparkling Wine

*Gambero Rosso 2023 and 2025: Two Red Glasses
(entered the finals for the Three Glasses)*

Gambero Rosso 2020, 2022 and 2024: Two Glasses

Vinibuoni d'Italia 2023: Three Stars

Vinoplus 2020, 2021, 2022, 2023 and 2025: Three Camunian Roses

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