

SPARKLING WINE CLASSIC METHOD

AVERAGE VINE AGE: 60 years.

ALTITUDE: 450 m above sea level.

VINEYARD LOCATION: Eastern slope of the Montepulciano hill.

EXPOSURE: Southwest

YIELD PER HECTARE: 4,000 kg of grapes

ANNUAL PRODUCTION: 2,000 bottles * produced only in the best vintages.

SOIL: Medium-textured soil with a good clay content.

ALCOHOL: 12%

GRAPE VARIETY: 100% Sangiovese.

SERVING TEMPERATURE: 8-10°C

TASTING NOTES: Intense straw yellow with golden highlights, with aromas of bread crust, elegant citrus notes and mineral nuances. On the palate it is enveloping, with a fine and persistent perlage, accompanied by savory and citrus notes.

RECOMMENDED PAIRINGS: Pairs well with cheeses, cured meats, porcini mushrooms, truffles and fish.

VINIFICATION: The grapes are harvested and selected by hand, then fermented at low temperature in new, small barrels to promote acidity and freshness. Fermentation is carried out with natural yeasts. The wine then rests in stainless-steel tanks in contact with the lees from the first fermentation for 6 to 8 months; during this period, bâtonnage is performed every 20 to 30 days. The second fermentation takes place in the bottle with natural yeasts and liqueur de tirage.

AGING: 60 months on the lees, followed by 12 months in bottle after disgorgement.

DISGORGEMENT: Disgorgement is carried out à la glace, using the same wine as the liqueur d'expédition, with no added sugar (zero dosage – pas dosé).

PRODUCER'S NOTES: Produced only in the best vintages, this is a vintage sparkling wine, meaning that at least 85% of the grapes are harvested in the same year. The grapes come from the family's historic vineyard and are the same grapes used to produce our Cru Vino Nobile di Montepulciano "Damo," created in honor of Nonno Damo, who planted the vineyard more than 60 years ago.

