

ESPRESSIONE 8 SPARKLING WINE TRADITIONAL METHOD



Appellation	Traditional method VSQ
Soil composition	Of glacial origin; morainic gravel with the presence of limestone.
Position	South - West
Average Age of the Vines and Pruning Method	20/25 years - Guyot
Vinification	The grapes are harvested earlier than the normal ripening period. Strictly produced in the traditional method respecting all stages of production. The sparkling base is generally bottled by June of the year following the harvest and follows the refermentation and maturation on the lees in the bottle. The bottles are stacked in cellars, special rooms at a controlled temperature and in the absence of light. After the long fermentation period the lees are eliminated, with the subsequent addition of the dosing syrup before final capping.
Ageing	Approximately 40 months from the harvest.
<i>Tasting Notes</i>	
Appearance	White spume and persistent perlage with extremely fine bubbles index of a long ageing period.
Colour	Bright straw yellow.
Scent	Intense and fragrant with biscuity notes terminating with slight hints of hazelnuts.
Flavour	Seductive of great complexity.
Best served	4 - 6°C
Combinations	Excellent as an aperitif. Accompanies well raw fish and excellent with cold cuts.