

ESSENZA O PAS DOSE – SPARKLING WINE TRADITIONAL METHOD



Appellation

Traditional method VSQ

Soil composition

Glacial origin; moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.

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 classic method, respecting all the 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 before final capping.

Ageing

Approximately 50 months from the harvest.

Tasting Notes

Appearance

Extremely fine chain of bubbles, and a light spume.

Colour

Straw yellow with golden reflections.

Scent

Intense and abundant with hints of ripe pear, a citrus and dried fruit finish.

Flavour

Excellent complexity, extremely elegant and savory with an interesting fresh citrus finish.

Best served

4 - 6°C

Combinations

Particularly suitable to raw fish dishes but also oven baked fatty fish.