

CLASSIC METHOD SPARKLING WINE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Perricone 100%
Altitude	· 600 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone
Training system	· Gobelet
Plant density	· 3000 vines/ha
Yield	· 50 q
Harvest period	· End of August
Harvest method	· By hand

OENOLOGICAL DATA

Vinification of the base	· Destemming with previous cooling at 8°C in the cell, soft pressing, static decantation and fermentation at controlled temperature with indigenous yeasts.
Aging	· In concrete for 4 months on noble lees.
Refermentation in bottle	· Classic Method
Affinamento:	· 15 months on the lees

ANALYTICAL DATA

Total acidity	· 6,8 g/l
pH	· 3,10
Alcohol	· 12% vol.
Dry extract	· 26 g/l
Total SO <sub>2</sub>	· +/- 20 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Straw yellow with light golden hue.
PERLAGE	· Fine and long lasting.
AROMA	· Intense, fruity and citrusy.
TASTE	· Fresh and balanced, elegant structure with savory/salty base.
FOOD PAIRINGS	· Perfect for all courses or as an aperitif.
SERVING TEMP.	· 10-12°C

