

Vino Spumante

METODO CLASSICO (CHAMPENOISE)

Variety: Chardonnay 50%, Pinot Nero 50%.

Production zone: Garda; old vineyard of property planted in 1990 with personally selected vines. Located in Cattani estate at South side of Lake Garda. Sits at 160 m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the North to South.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 90 q/Ha of grapes.

Harvest time: Second decade of August.

Vinification: Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel tanks.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Aged for 2 years in bottle with yeasts. Follows disgorgement, topped up with liqueur. Kept in the bottle for further two month before release.

Bottling: First decade of the April.

Top: Agglomerated cork.

Sensory characteristics: Golden yellow with shades of bright, the bouquet is fresh, pleasant and persistent of honey, spring flowers with a distinct hint of yeast. On the palate is delicate, fragrant and coiling with an excellent roundness.

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Average life of Wine: Wine to consume within seven years.

Food matches: Ideal as accompaniment to desserts, exotic fruits and dry pastry.

Analytical data:

Alcohol: 12,5% vol.

Total acidity: 6 g/l.

Ph: 3,30.

Net dry extract: 24 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

