



METODO CLASSICO

Grapes:

100% Sangiovese

Vineyards:

The grapes come from 15 years old vineyards.

The lands are located 200m above sea level and 10km from the coast in the south of the Grosseto province in inland Maremma.

Predominantly clay and skeleton-rich

soils characterised by significant temperature variations between day and night.

System:

Spurred cordon with 4,000 vines / hectare.

Harvest:

At full maturity, the grapes are selected, picked by hand and placed in 20kg boxes.

Harvest takes place after the first week of September.

Vinification:

The wine is made from Sangiovese grapes. The grapes are gently pressed to obtain a yield of 50%. This is followed by fermentation using the cold technique to enhance the aromas and elegance of the wine. After 36 months of aging on the lees, the wine will be able to express its richness and identity. All the energy used during the production process comes from renewable sources.

Wine:

Straw yellow with hints of old gold. On the nose, it is remarkably fresh, with hints of fruit accompanied by pleasant, but not aggressive, yeasty notes. The bubbles wrap around the palate. On the palate, it expresses itself with great elegance, crisp, mineral and with good acidity.



<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
4.5 g/l	7 g/l	12.5%