



GRAND CUVÉE

Classic Method

FIRST VINTAGE: 1991.

FIRST DÉGORGEMENT: 1994.

PRODUCTION AREA: Company owned vineyards located in the district of Ascoli Piceno.

VARIETY: Chardonnay 70%; Pinot Nero 30%.

ALTITUDE: 200 m a.s.l.

SOIL: Medium-textured, tending towards a sandy soil.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Hand picked in the early morning or late afternoon, in small cases placed in cold storage before arriving at the cellar.

VINIFICATION: The grapes picked at the appropriate ripeness are destemmed and softly pressed. Then they ferment in stainless steel tanks at a controlled temperature for approximately 10 days. The "liqueur de tirage" is added to the wine obtained and bottling takes place for the second fermentation. A very slow fermentation. Our Classic Method remains bottled, "sur lie", for at least 60 months. The bottles are then placed in riddling racks with the subsequent remuage and the degorgement.



SIGHT

Straw yellow with bright golden hues thanks to a persistent tight-grained perlage.



SMELL

Intense, refined and complex with nuances of bread crust, white currant and gooseberry. A combination of freshness and intensity.



TASTE

Smooth yet remarkably savory. The floral and fruity nuances, as well as a rich appealing taste and a tight-grained perlage aid in defining its persistent and complex nose-palate character.

