



# METODO CLASSICO

## SPUMANTE Brut

In 2011 we decided to propose the Chardonnay and Grechetto blend again, but in a sparkling version this time, and this has proven itself to be a winning bet right away, thanks to the soil and climatic conditions, which bring out all the aromatic characteristics, since the soil is rich in sandstone and there is an extreme temperature range from day to night.



### Grape

Chardonnay 50% - Grechetto 50%



### Area

Pietraia (around 290m above the sea level)



### Harvest

The Chardonnay is harvested in mid-August, the Grechetto at the beginning of September



### Vinification

Cold maceration on the skins, fermentation temperature around 18°C



### Sparkling Process

Metodo Classico



### Ageing

At least “sur lies” in the bottle for 36 months



### Dosage

Brut

### Tasting Notes



### Color

Brilliant gold with green reflections



### Nose

Fresh bread from the oven, honey, white peach with mineral and balsamic notes



### Taste

Leaves the palate clean and fresh, thanks to the carbonation. Nice acidity that exalts the freshness. Unpredictable ending with floreal notes



### Alcoholic Content

11,5% - 12,5%