



SPUMANTE METODO CLASSICO

VSQ Metodo classico 24 mesi



APPELLATION	VSQ
VINEYARD	Mappale 2
GRAPE VARIETY	85% Chardonnay - 15 % Pinot noir
ALTITUDE AND EXPOSURE	220 m s.l.m. - south-est
SOIL	Volcanic, mineral-rich basalts
ACIDITY	7.50 g/L
pH	3.14
ALCOOL	12.32 % vol.
RESIDUAL SUGAR	2.6 g/L
WINEMAKING	The harvest is carried out at different times depending on the variety. The harvest is done by hand in small boxes. The juice, after being clarified, are fermented for about twenty days at a controlled temperature of 14 C °. Once assembled, they are conserved with lees contact using frequenting batonnage before the prise de mousse.
ORGANOLEPTIC PROPERTIES	Deep straw yellow with green hues, framed by thin and long-lasting bubbles. The first olfactory sensations bring to cedar, grapefruit, pineapple and honey candy, followed by cotton candy, toast and small pastries. The union of freshness and effervescence guides the sip which has volume, balance and long persistence. Final with a savory and fruity vein.
PAIRING	Ca' Duso metodo classico is indicated to aperitif and pairing first dishes, fish and cheese. The temperature to better serve this wine is about 6-8 °C.