



“257 OLD STYLE” SPUMANTE BRUT METODO CLASSICO MILLESIMATO

257: Verduzzo Trevigiano is classified under this number in the national register of vine varieties.

Old Style: the classic method.

Name:

"257 OLD STYLE" SPUMANTE BRUT METODO CLASSICO MILLESIMATO

Production area:

Obtained from our own grapes grown in the municipality of San Polo di Piave, lots 330, 335 and 345, and hand picked.

Density of planting: 1600/3000 vines per hectare

Training: Bellussi and Sylvoz

Variety:

By its very name Verduzzo Trevigiano identifies the area from which this typical wine comes. A vine that had been present for centuries declined over the years due to diseases that almost decimated European viticulture, to wars and lastly to economic trends, which resulted in preference being given to international vine varieties. It should not be confused with its "homonym" Verduzzo Friulano or Dorato. Although they share the same "surname" their genetics and characteristics are completely different.

Vinification:

Only the must from the first pressing is used: it undergoes first fermentation, clarification, complete malo-lactic fermentation, stabilisation, secondary fermentation in the bottle with the help of sugars and carefully selected yeasts followed by ageing in the bottle for 24 months. Then there is the delicate stage of disgorging and adding of the liqueur whose recipe will never be revealed... a long process which has brought out its character to the full, letting it now take its rightful place among the best international sparkling wines.

Harvest: 15 days early

Primary fermentation: 14 days at a controlled temperature.

Secondary fermentation: 8 weeks at a controlled temperature.

Total acidity: 5,2 per thousand

Total dry extract: 25 g/l

Sugar content: 10 g/l

Alcohol content: 12,5% Vol.

Sensorial features:

Bright straw yellow full of greenish glints, very fine perlage and persistent, soft, creamy foam. Aroma of yellow peach, apricot, plums, wild flowers, dandelion, hazelnut and bakery products.

Elegance is the word that best sums up the pleasure imparted to the nose and the satisfaction on the palate.

Food pairings:

This wine is excellent for serving on all sorts of occasions, whether as an aperitif on its own or accompanying fish, also raw fish, mature sharp cheeses, pasta with wild greens, risottos, white meat and ham.

Serving temperature:

Best served at a temperature of 6-8° C.