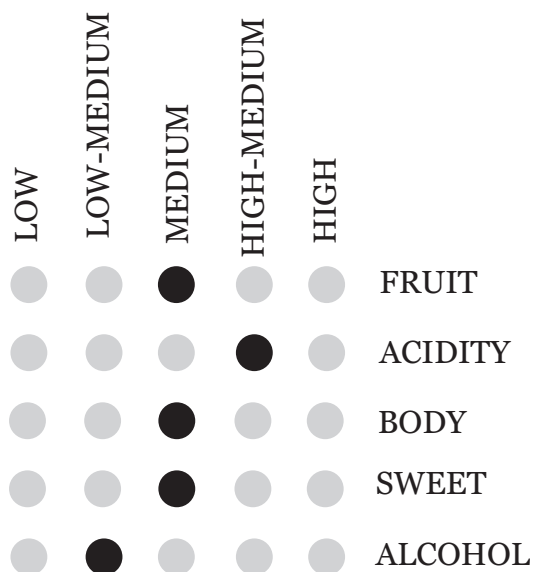


METODO CLASSICO



Our Sparkling Wine is made following the Traditional Method (Metodo Classico). An organic wine made with only carefully selected grapes and which undergoes a long wine-making process: a bottle fermentation of 36 months. It is the pure expression of every vintage and authentic statement of the Spoletino grape variety. The vineyard chosen for the production of it is placed on the top of the hills at over 400 meters above sea level. There the grapes can develop the acidity needed to have a crispy sparkling wine. It shows complexity at the nose, on the mouth it reveals freshness and a perfect balance. Metodo Classico was a desire on a starry night, dad and daughter made it a reality!



Certified organic wine.

The farm has been organic certified since 1992.

Type: Bottle fermentation Metodo Classico

Grape: 100% Spoletino.

Training system: Cordon spur, 15 years old vines. Vine density: 6.000 vines per hectare. Yield per hectare: 60 hl/HA (8 tons). Type of soil: Clay loam. East facing aspect.

Harvest: Hand-harvested from the end of September. Production: The grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks. Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range. Second fermentation in the bottle

Tasting notes: Vibrant yellow. At the nose bread crust, white peach, acacia, almond flowers and hints of hazelnuts. Elegance accompanied by pleasant freshness, creamy bubble finesse. Notes of hazelnuts, characteristic of the Spoletino grape. Accurate and representative of the area of production.

Pairing suggestions: Strangozzi with truffle, saffron risotto, oysters, citrus chicken.

Serving temperature: 10-12°C . Bottle size: 750 ml and 1,5 lt.

Drink now and you can keep 5 years