

## Metodo Classico

BRUT



- ✂ Category: Blanc de Blanc
- ✂ Name: Metodo Classico BRUT
- ✂ Grape variety: 100% Chardonnay

### Serving information

- ✂ Temperature: 6/8 °C
- ✂ Food pairing: Excellent as aperitif and as elegant wine for every meal.

### Organoleptic characteristics

- ✂ Color: Bright yellow color.
- ✂ Aroma: Persistent, fruity bouquet with hints of bread crust.
- ✂ Taste: Flavor sapid, balanced, harmonious with hints of citrus.

### Terroir and vineyard features

- ✂ Cultivation area: Ortona (province of Chieti), Abruzzo region. Vineyards located about 450 meters from the Adriatic Sea which, thanks to the typical winds of Libeccio and Tramontana, accompanies the growth of the vines and the ripening of the grapes, so as to obtain sapid and marine wines.
- ✂ Altitude: 100 m above sea level.
- ✂ Age of the vineyards: 20 years.
- ✂ Soil type: Sandy, slightly calcareous, with slopes from 7 to 10%.
- ✂ Exposure: North, which implies a reduced vegetative process with a consequent lowering of the yield.
- ✂ Number of plants per hectare: 1,600
- ✂ Growing system: Abruzzo's pergola.
- ✂ Yield per hectare: 7,5 tons.

### Process

- ✂ Harvesting: Handpicked grapes at the second week of August using small wooden cases. Each bunch is selected paying attention to discard any grapes that are not perfectly intact.
- ✂ Vinification: The maceration of the skins with must is carried out at 10 °C for 24 hours, then the must is completely extracted. Decanting and fermentation in small stainless steel tanks at controlled temperature of 12 °C. Then the wine rests in the steel tanks on its own yeasts until the following spring.
- ✂ Production method: Second fermentation in the bottle.
- ✂ Ageing In the bottle *sur lies* for a minimum of 30 months.

### Technical features

- ✂ Alcohol: 12%
- ✂ Total acidity: 6,8 gr/ltr; PH: 3.2
- ✂ Residual sugar: 5 gr/ltr
- ✂ Sulphites: less than 100 mg/ltr