





Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: NE-NW Altitude of the vineyards: 140-200 m AMSL

Training system: simple Guyot Average age of the vines: 16 years Vine density: 5,000 vines per hectare

Yield: 1-1.2 kg per vine

Harvest: the grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature.

Vinification: the grapes are gently pressed. The free-run must is then naturally clarified. Alcoholic fermentation at 13-15 °C. Static decantation and stabilisation during the winter at a controlled low temperature.

Ageing: *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. 18-month ageing on the lees.

Sight: pale rosé colour. Visible and persistent *perlage*. **Nose:** fragrant and vibrant, with notes of wild strawberry and red flowers. Delicate and elegant, it ends with a final note of fresh spice (white pepper) and Seville orange peel. **Palate:** inviting, rich and well-balanced, with a crisp acidity and mineral overtones in the long finish.

Vintage: 2021

Date of harvest: August 23rd 2021
Date of tirage: June 10th 2022

Date of disgorging: November 2023 **2021 production:** 6,762 bottles (0,75 l)

Notes about the 2021 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated; the production has been slightly lower than the usual, but the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 13.06% vol - acidity: 7.2 g/l - residual sugar: 3.5 g/l - sulphites: 97 mg/l - pressure: 5 bar

First vintage: 2011

100

7919-2019

METODO CLASSICO