

GARGANEGA SPUMANTE BRUT

METODO CLASSICO 40 MESI



DENOMINATION:
GARGANEGA SPUMANTE BRUT

ALCOHOL:
12% VOL.

PRODUCTION AREA:
VINEYARDS IN THE DOC SOAVE AREA

GRAPES:
100% GARGANEGA

PRODUCTION BY HA :
ABOUT 11 TONS

HARVEST:
END OF AUGUST TO OBTAIN SUSTAINED NATURAL ACIDITY. THE BUNCHES ARE HARVESTED BY HAND TO AVOID OXIDATION OF THE MUST AND THEREFORE A LOWER QUALITY OF THE WINE.

VINIFICATION:
THE GRAPES ARE CRUSHED-DESTEMMED AND IMMEDIATELY PRESSED IN SOFT WAY NOT TO EXTRACT UNPLEASANT SUBSTANCES (POLYPHENOLS). FERMENTATION TAKES PLACE AT 16 °C AT A CONTROLLED TEMPERATURE AND LASTS ABOUT 15 DAYS. THE WINE THEN AGES FOR 2-3 MONTHS IN STEEL, BEFORE BEING BOTTLED WITH THE ADDITION OF YEASTS AND SUGARS. IN FACT, THE BOTTLE IS RE-FERMENTED BY THE YEASTS, ACCORDING TO THE CHAMPENOISE METHOD, IN ITALY CALLED THE CLASSIC METHOD. AFTER 40 MONTHS RESTING ON THE YEASTS, DISGORGEMENT TAKES PLACE ON 08/24/2020 AND THE RELEASE ON THE MARKET AFTER ABOUT 2.5 MONTHS. VERY LIMITED PRODUCTION OF ABOUT 2750 BOTTLES PER YEAR.

CHARACTERISTICS:
INTENSE STRAW YELLOW COLOR, IT IS A SPARKLING WINE WITH A FINE AND PERSISTENT PERLAGE. THE NOSE RELEASES A DELICATE HINT OF YEAST AND BREAD CRUST, WITH DELICATE NOTES OF RIPE FRUIT AND DRIED FRUIT. EXCELLENT MINERALITY. VELVETY, CREAMY AND ENVELOPING FLAVOUR THAT, AT THE END, RECALLS THE TYPICAL ALMOND OF GARGANEGA.

FOOD MATCHES:
EXCELLENT AS AN APERITIF AND FOR ALL CELEBRATIONS. THE GREAT ELEGANCE ALLOWS THE COMBINATION WITH SHELLFISH AND FISH. EXCELLENT PAIRING WITH AGED CHEESES.

TEMPERATURE:
6-7°C

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