



# Vindice

Intense straw colour with fine perlage.  
On the nose, white flowers and yellow fruit followed by hints of bread crust and a hint of white liquorice.  
On the palate, a decisive yet very fine bubble, pleasant freshness with distinct saline notes that make it quite unique.

## GRAPES

100% Sangiovese



## VINEYARDS OF ORIGIN

Castrocaro Terme and Brisighella,  
250/300 masl

## SOIL

Brown clays and ocre sands

## YELD PER HECTAR

5.000 kg/hectare; 1 kg per plant

## METODO CLASSICO BLANC DE NOIR PAS DOSÉ MILLESIMÉ

### VINIFICATION

Vinification without skins, traditional slow pressing in a soft wine press. Fermentation in stainless steel vats at a controlled temperature with indigenous yeasts.

### AGEING

Start of refermentation in the spring following the grape harvest, permanence on the lees for at least 24 months before degorgement. Traditional hand riddling (remuage) on pupitres.

ALCOHOL 12,5% vol.

SIZES 0,75 l - 1,5 l

