



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

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

YIELD PER HECTAR

5.000 kg/hectare; 1 kg per plant

