METODO CLASSICO EXTRA BRUT

Metodo Classico, Chardonnay • *36 months on the lees*
V.S.Q. • **Vintage Sparkling Wine** • **Organic**



VINEYARD

The Chardonnay grapes come from the estate in Salemi, at approximately 170 metres above sea level, where the soils are characterised by a marly and chalky composition.

HARVEST

The grapes are hand-harvested into small crates in early August, in the coolest and chalkiest section of our 3-hectare Chardonnay vineyard.

Roughly 8 tonnes of grapes are harvested per hectare to produce our sparkling wine base.

BASE WINE VINIFICATION

Following careful selection, whole bunches are gently pressed and the must ferments in stainless steel tanks at around 13°C.
After fermentation, the wine continues to age on the lees.

SECONDARY FERMENTATION AND MATURATION

In the spring following the harvest, the base wine undergoes secondary fermentation in the bottle, with the addition of yeast and sugar, at 15°C for approximately 30 days.

Once secondary fermentation is complete, the bottles are stacked and left to age for at least 36 months.

They are then placed on *pupitres* for *remuage*, which gradually collects the sediment in the neck of the bottle and helps clarify the wine.

After approximately 20 days of *remuage*, the bottles are *disgorged*.

TASTING NOTES

Its intense straw-yellow colour with golden highlights is accompanied by a fine, persistent perlage and an elegant mousse.

The nose is complex, with pronounced notes of yeast and bread crust.

On the palate, it is rich, dry and well-balanced. A pleasant mineral note and lively acidity stand out on the finish, enhancing its freshness and vitality.

FOOD PAIRINGS

Fish-based first courses, meat tartare, risotto, aged cured meats and hard cheeses with medium to long maturation.