

Nettare dei Santi

viticoltori dal 1948

DOMM pas dosé

Spumante Metodo Classico

millesimato

Classification:

VSQ – vino Spumante di Qualità – Metodo Classico Millesimato, a Millesimato fruit of thirty years of experience of classical method elaboration of the Nettare dei Santi

Blend:

Chardonnay 80%, Pinot Nero 20%

Planting system: guyot – density 4000 plants/hectar

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed. Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16 -18 °, in steel tanks.

The following spring, after the draft, the second fermentation begins a long refinement in stacks of at least 50-60 months, where it matures and completes its elegance.

Alcohol content:

12,5°

Acidity:

5,8

Colour:

straw yellow, with fine and persistent perlage

Bouquet:

delicate, enveloping

Palate:

Sapid, persistent.

Pairing:

aperitif, accompanies refined first and second courses of fish and white meats.

Aging:

from the winemaker 50-60 months in the stack, at the buyer a moderate aging 2 year

Serving temperature:

6° - 8°C

Production:

2.000 bottles



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