



## **Metodo Classico Brut Cuvée del Fondatore**

12,5% vol.

Our “Cuvée del Fondatore” was born in 2020 with grapes from the 2018 harvest. It is a classic method sparkling wine born for our company's 150th anniversary. Obtained from 100% Pinot Noir grapes, vinification in white, refermentation in the bottle with at least 36 months of maturation on the lees. Straw yellow in color with coppery reflections, with a fine and persistent perlage, to the nose a delicate hint of yeast and acacia honey. It is dry, fresh, pleasant, persistent on the palate, characterized by hints of ripe peach and honey. Suitable as an aperitif and with raw fish appetizers.

### **DATA SHEET**

Area of growth:	Pedemontana Veneta
Grape variety:	Pinot Noir 100%
Grape – harvesting period:	End of August
Vinification technique:	Refrigeration of the grapes, pressing of the bunch, obtaining the free-run must, first fermentation in white, part in wood, part in steel, various decanting and filtrations, 6/9 months after the harvest, start of the second fermentation.
Ageing:	Traditional classic method (Champenoise) with inoculation of indigenous yeasts bayanus selection, fermentation in the bottle at a controlled temperature max 14 ° C rest on the yeasts for at least 18 months, disgorgement and addition of liqueur d'expédition.
Training system:	Sylvoz
Average production per HA:	80 q

### **ANALYTICAL VALUES**

Residual sugar:	4,5 g/l
Total acidity:	6,9 g/l
Dry extract:	28,5 g/l
Pressure:	5,8 bar

### **PACKAGING**

Bottle 0,75 L in boxes containing 6 bottles