



GRAND CUVÉE GOLD

Classic Method

FIRST VINTAGE: 2005.

FIRST DÉGORGEMENT: 2015.

PRODUCTION AREA: Company owned vineyards located in the district of Ascoli Piceno.

VARIETY: Chardonnay 70%; Pinot Nero 30%.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Hand picked in the early morning and immediately processed.

VINIFICATION: After destemming and a soft pressing, the grapes are placed in stainless steel tanks to ferment at a controlled temperature for approximately 10 days. In the following February the base wine obtained, after the addition of the "liqueur de tirage", is bottled. The GRAN CUVÉE GOLD remains bottled, "sur lie", for 10 years. During this long period, our consultant/enologist, Mr. Cesare Ferrari, constantly tasted the wine in order to monitor its evolution.



SIGHT

Bright, very lively golden hues due to a fine, elegant and persistent perlage.



SMELL

Intense, lavish, elegant. It unleashes complexity and intensity: white and yellow flowers; ripe, tropical fruit such as pineapple, peaches, mango; nuances of acacia, lily, sage and camomile along with hints of vanilla and black pepper.



TASTE

Pleasantly silky. Persistent and well-balanced with floral and fruity reminders as well as a lingering finish. A less colder temperature enhances its smoothness and nurtures the suppleness of the mouthfeel.

