TERRE DI SAN ROCCO

METODO CLASSICO
BRUT NATURE 2012

Grape variety: Chardonnay and Pinot Bianco

Type: Brut Nature Traditional method

Training system: spurred cordon

Plants per hectare: 5000 Plants/Hectare

Yield per plant: 1-1,2 Kg

Harvesting: by hand in August

Vinification: after careful selection of the clusters, the grapes are destemmed and soft pressed and the must obtained remains in contact with the grape skins for a pre-fermentation cold pellicular maceration, for long enough to impart a degree of colouring and aromatic nuances that make this wine unique. After delicately pressing, a first fermentation is carried out in stainless steel tanks at a controlled temperature of about 16 °C. The wine is then left to age for 9 months with regular bâtonnage carried out about every 10 days in steel containers. Second fermentation is carried out at a controlled temperature of 13 - 15°C. After tirage, the wine rests in the bottle for a period of 84 months. The bottles are then riddled and disgorged. Finally, the bottles are topped up using only and exclusively the same wine.

Disgorgement: 84 months Zero Dosage

Alcohol content: 12.5% by Vol

Colour and appearance: brilliant Yellow with a golden hue, and a very fine, persistent perlage.

Bouquet: intense and complex bouquet with distinctive minerality and aromas of mature exotic fruits. Delivers expressive hazelnut notes enriched with spices and a citrus finish.

Palate: despite its freshness, the palate is infused with a creamy and velvety body with fragrances of exotic fruit, the long period spent resting on the lees gives a particularly complex finish without compromising its pleasant mouthfeel that is nothing short of surprising.

Pairings: commencing with the aperitive and throughout the entire meal. Pairs superbly with Rosa di Scardovari oysters without overpowering their delicacy, tuna tataki, and for the more daring, also red meat.

Enjoy while listening to: John Legend - Ordinary People (live)

Serving: serve at 8 °C in an ultralight glass with a generous bowl and flared rim.