



CONTRATTO RISERVA SPECIAL CUVÈE PAS DOSÈ

This predominantly Pinot Noir (plus 5% old vine Chardonnay from La Spinetta's Lidia vineyard) Riserva rests for seven long years on the lees, revealing a big, pure sparkling wine of extraordinary elegance, intensity and purity. The Special Cuvèe is rich and full-bodied with a perfect level of ripeness that tastes both sweet and salty at the same time. Enjoyable as an aperitif, this opulent Metodo Classico sparkling wine is also an excellent companion to a meal, particularly seafood.



Denomination:	Metodo Classico – Vino Spumante di Qualità
Grape varietals:	95% old vine Pinot Noir and 5% old vine Chardonnay
Vineyards:	Loazzolo and Costigliole, Piemonte
Time of harvest:	last week in August
Vinification:	Grapes are manually picked, selected and kept separate according to their vineyard location. In the winery they are cooled down before crushing and only the free fall juice is collected. First and second fermentation with indigenous natural yeast. After the first fermentation, the Chardonnay spends 7 months in French oak, the Pinot Noir matures in stainless steel vats until summer after harvest. Then both wines are blended and bottled for the 2 nd fermentation.
Aging:	7 years on the lees in bottle
Tirage:	Fall
Riddling:	by hand for 4 weeks
Dosage at disgorgement:	no dosage
Sugar content:	0.0 g/l
PH level:	3.1
Total acidity:	7.5 g/l
Alcohol content:	12.5% by vol.
Production:	7,000 bottles
Pairing:	Ideal as aperitif, pairs well with appetizers and seafood
Serving temp.	6 to 8 degrees C
Recommended glass:	Burgundy

