

## "Velenosi Brut" Spumante Metodo Classico



By analyzing the composition of the soils on which our vineyards grow, we understood that there were all prerequisites for the production of good "spumante": grapes ripen slowly, without sudden climatic changes; the regular alternation of sunshine during the day and cold temperatures at night brings about a fair increase in sugar, without reducing acidity or causing the loss of aromatic components. We, therefore decided to use the "pinot nero" grapes that we grow for the production of a dry sparkling wine obtained by the classic bottle-fermentation (metodo classico).

Once soft pressing is carried out and the must is extracted, cold fermentation yields the basic wine to be processed for spumante production, by the champenoise method based on slow bottle-fermentation. The result, which is obtained with the patience and the techniques that are perhaps the most fascinating aspects in a wine-maker's experience, is a dry spumante wine with a well-defined personality: a fresh and elegant perfume, a rich and enticing flavour, unperturbed by any excessive bubbles. Excellent to open a meal, with a sea food or starters in general, but like all classic dry spumante, it can be served throughout the meal.

**Wine history:** first vintage 1991, first dégorgement 1994.

**Production Zone:** winery's own vineyards in the Ascoli Piceno area.

**Blend:** Chardonnay, Pinot nero (fermented without skins)

**Average height:** 200 metres asl

**Soil:** Medium mix tending to sandy

**Cultivation System:** Guyout

**Installation density:** 5,000 vines per hectare.

**Yield per hectare:** approximately 65 quintals of grapes.

**Yield per vine:** approximately 2.5kg of grapes.

**Harvest:** handpicked, early morning or late afternoon, in small trays kept in cold cells before being taken to the winery.

**Fermentation:** After destemming and soft pressing, the grapes are left to ferment in steel at controlled temperature for 10 days. Base wines for making spumante (Chardonnay and Pinot Nero fermented without skins) are blended and yeast and cane sugar added, then they are bottled. It is precisely in the bottle that the classic second fermentation occurs, very slowly. Our "champagne" stays in the bottle (and therefore on the yeast) for 24 months, after which the bottles undergo pointage in a riddling rack, followed by the remuage operation and, lastly, the dégorgement, which is when the bottles are uncorked so that the yeasts they contain can be removed and the liqueur d'expédition is added.

The end result, which requires the patience and skill that are perhaps the most touching aspects of the winemaker's expertise, is a dry wine with a sharp personality.

**Alcohol:** 12.5%

### SENSORIAL PERCEPTIONS:

**Colour:** Brilliant straw yellow with subtle, lingering perlage.

**Aroma:** Intense, subtle and fragrant, with hints of crusty bread, whitecurrant and gooseberry, a successful osmosis of vitality and alcohol content.

**Flavour:** Tends to be velvety and tangy, with zesty, fruit-driven touches that make it a sophisticated wine with a rich, warming taste that is never too sparkling. It can be enjoyed as an aperitif, with hors d'oeuvres overall, but it is a worthy wine for a whole meal.

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