

Brut

METODO CLASSICO



The rows of Pinot Noir and Chardonnay span over twenty years of our company. The grapes we obtain from these vineyards give us the concentration needed for making a fresh, aromatic Metodo Classico.

Appellation: Vino Spumante di Qualità Metodo Classico

Variety: Pinot Nero and Chardonnay

Vineyard of production: San Luigi - Dogliani

Average age of vineyards: 18 years

Winemaking: Soft pressing of the grapes to obtain the best part of the must, a 50% yield. Static clarification follows, after which alcoholic fermentation begins under controlled temperatures of 15-18° C (59-64° F) for ten days. Racking and aging for seven months follows, then tirage in April 2012 with the addition of selection yeasts and the beginning of secondary fermentation in the bottle, which it undergoes for 40-60 days at 14-16° C (57-61° F).

Malolactic fermentation: Not carried out.

Aging: In the bottle on its lees for 30 months, followed by disgorgement in February 2015 with no added liqueur d'expédition.

First year of production: 2009

Bottles produced:

Tasting notes: The rows of Pinot Noir and Chardonnay span over twenty years of our company. The grapes we obtain from these vineyards can now give us the concentration needed for making a fresh, aromatic Metodo Classico. The slow secondary fermentation in the bottle and the choice not to add liqueur d'expédition allow this wine to come alive with freshness and elegance. It has notes of yeast and hazelnuts, with a pleasing acidity that makes this perfectly fit for aperitivo. It also pairs well with all types of dishes, particularly fish-based, salumi, vegetable flans, and white meats.

Alcohol: 12.23 % ABV
Total acidity: 6.60 g/l
Dry extract: 18.60 g/l
pH level: 3.10



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