

Cuvée Maison

Spumante Garda Bianco metodo classico

Denominazione di Origine Controllata

Vineyards; North-east exposure between 100 and 130 meters above sea level open to the breezes of Lake Garda. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest; The manual harvesting takes place in the third week of August, the first morning, in 150 kg containers.

Vinification; The grapes, immediately after harvesting, are loaded whole into a pneumatic press and processed at very low pressures. Only the best-flowering must is used for the production of Cuvée Maison. Alcoholic fermentation is carried out in steel tanks at a controlled temperature between 16 and 18 ° C with regular lees movements. The wine remains in contact with the fermentation yeasts until February, the moment in which the wine is assembled in a cuvée and, after light adhesion, the foaming is carried out. Aging on yeasts continues for a further 24 months before the dégorgeement.

Tasting notes; White foam, exuberant, persistent perlage, bright yellow color with greenish reflections. To the nose, fine mineral notes, tense, expresses the sapid notes typical of the wines of the moraines of the great Alpine lakes.

