



GRAPE VARIETY

Chardonnay

VINTAGE

2018

SOIL TYPE

Calcareous, gravel soils on a broad alluvial shelf
60 metres above sea level.

AVERAGE AGE OF VINES

More than 30 years

PRODUCTION

50-55 hl/ha

VINIFICATION

Only free-run must, obtained with soft pressing, is used. Fermentation takes place in 500-litre French oak barrels, followed by maturation on the fine lees in the same barrels for 8 months, with frequent bâtonnage.

DISGORGEMENT

After 40 months of maturation
on yeasts.
Febbraio 2023

ALCOHOL

12,5%

SERVING TEMPERATURE

6-8°C

AREA OF PRODUCTION

Upper Isonzo Valley

TOWN

San Lorenzo (Gorizia)

VINEYARD

Grown with organic fertilizers, integrated pest management (according to UE regulation) and with no chemical weed control.

TRAINING SYSTEM

Guyot 5.200 - 5.600 vines/ha

HARVEST

By hand after an accurate selection of the grapes.
August 2018

TIRAGE

June 2019

BOTTLES PRODUCED

20.000 (average)

DOSAGE

5 g/L

SUSTAINABILITY

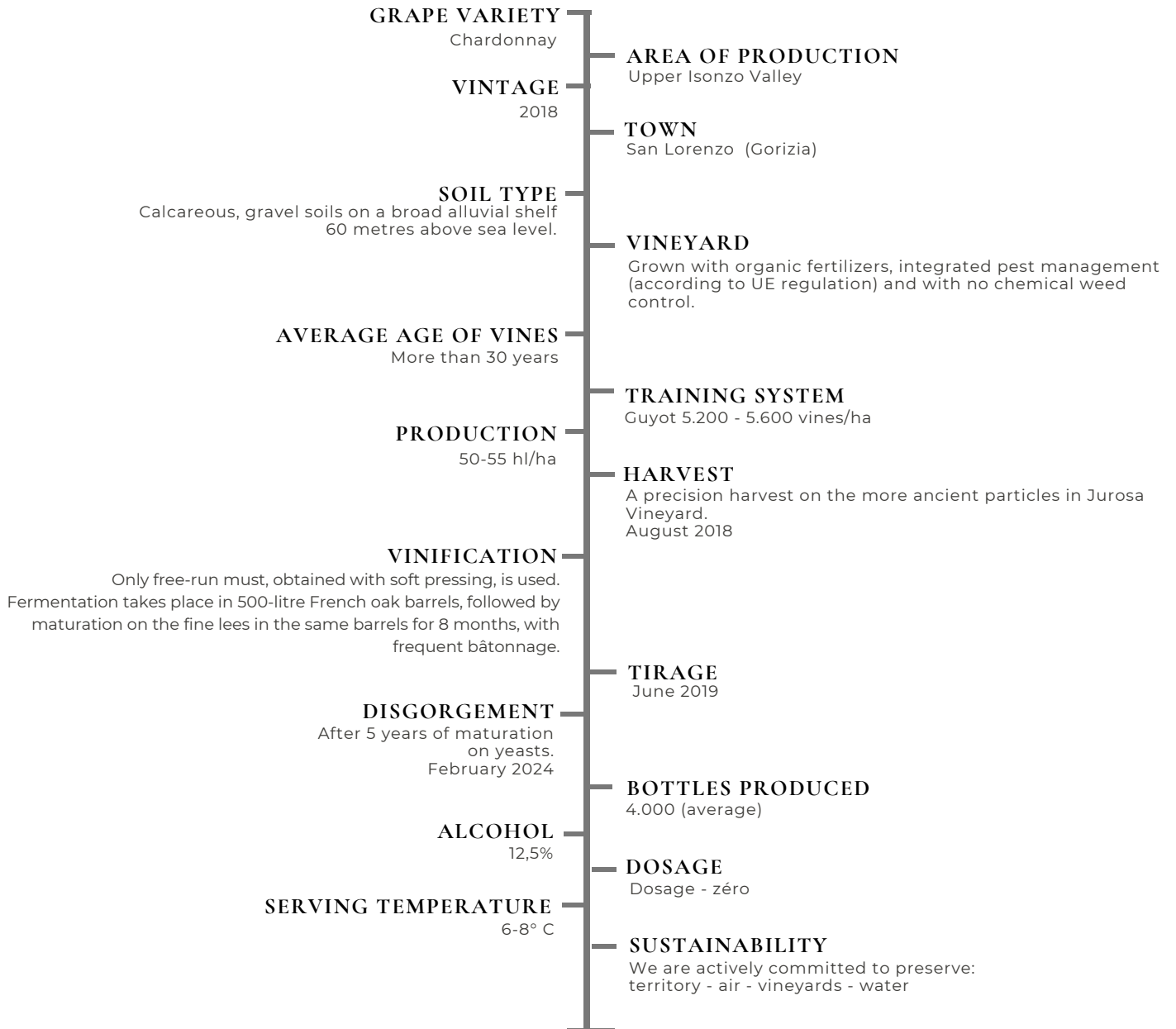
We are actively committed to preserve:
territory - air - vineyards - water

Chardonnay is the soul of our Metodo Classico. This Blanc de Blancs, aged more than 40 months on the yeasts, is made to be a harmonious and seductive wine, with impressive details and finesse. A nice acidity leads to a long and salty finish.

Very good as an aperitif, it can perfectly be paired to a whole meal.

It's hard to stop sipping it.





If Chardonnay is the soul of our Metodo Classico, the Extra Brut version is its essence. A careful grape selection at harvest time in the oldest parcels of the Jurosa vineyard and five years of maturation on the lees makes a sparkling wine with freshness, complexity, power, and elegance.

This vintage expresses a natural balance, a creamy sparkling wine with a good acidity that exalts all the aromas. It can be great to accompany a whole meal, perfect with shellfish as well as with earthy food preparations.

