



#### GRAPE VARIETY

Chardonnay

#### VINTAGE

2019

#### 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 more than 40 months of maturation on yeasts.  
Febbraio 2024

#### 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 2019

#### TIRAGE

June 2020

#### BOTTLES PRODUCED

20.000 (average)

#### DOSAGE

5 g/L

#### SUSTAINABILITY

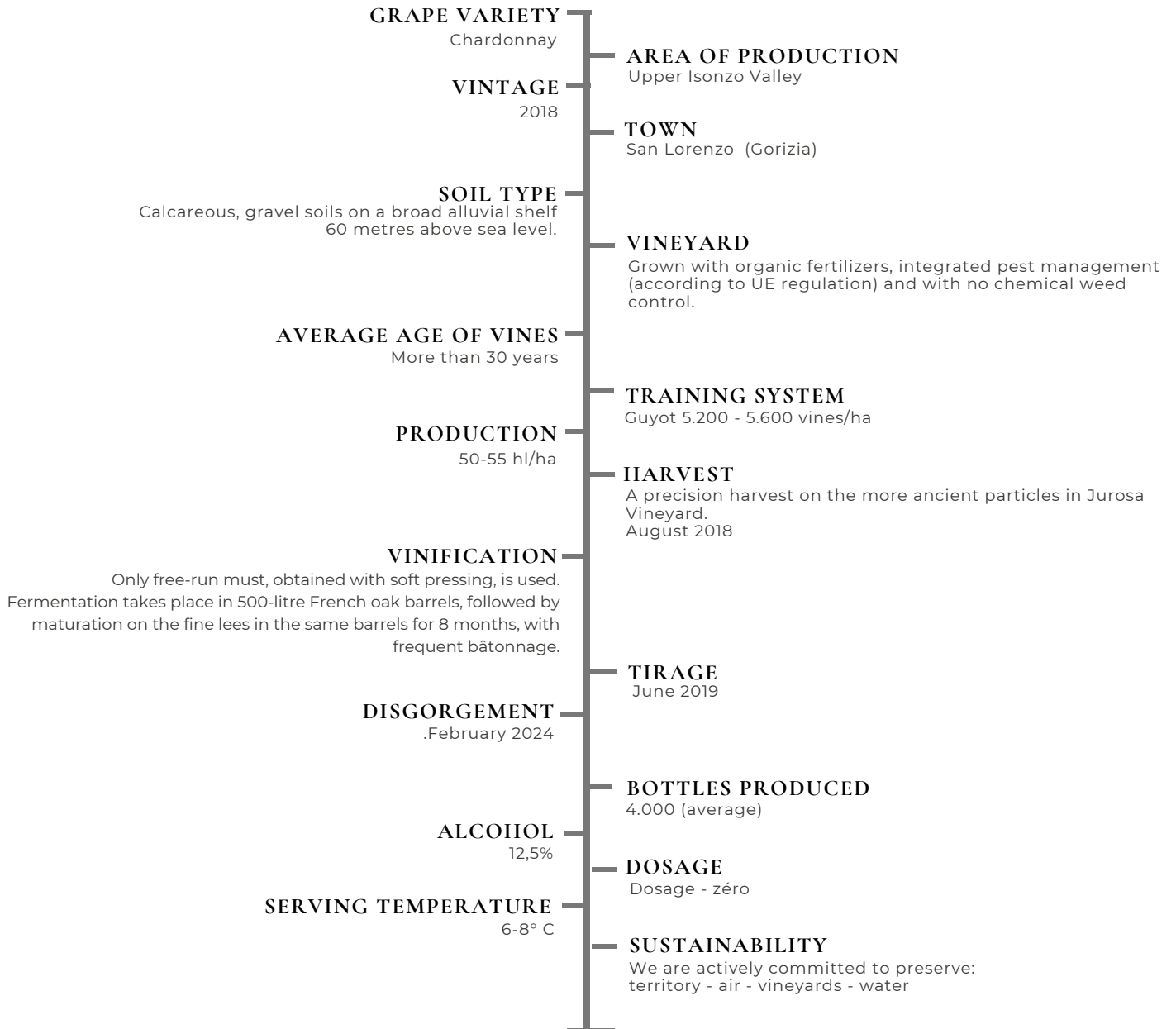
We are actively committed to preserve:  
territory - air - vineyards - water

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.

