



# Gozzi

Metodo Classico - Brut - Millesimato



Grapes: Pinot Nero 60%, Chardonnay 40%.

Vintage: 2011

Alcohol content: 13%vol.

Sugar content: "Brut", 8 g/l.

Vineyards: on pebbly, calcareous soil with clay spots, typical on the Mantova Morainic Hills a few km south from the Garda Lake. The vines are trained with the spurred cordon.

Production: almost 80q/ha.

Harvest: manual, early, with a severe selection of the grapes.

Fermentation: after a soft pressing, the flower must ferments at a controlled temperature of 17°C.

Re-fermentation: following the "*Classic Method*" the refermentation takes place in bottle, where the wine rests between 60 and 72 months on the yeasts.

Colour: bright yellow, brilliant with golden reflexes.

Perlage: little and elegant bubbles, persistent in mouth.

Aroma: intense, of white flowers and bread.

Flavour: powerful, vigorous, dry. The perfect mix of Pinot Nero and Chardonnay allows it to show a good structure, well balanced and very elegant.

Pairing: Fantastic as an aperitif and for celebrations. The great elegance allows pairings with fish or shellfish and the remarkable structure makes it a good match for red meat or cheese. Perfect with a dessert.

Best served at: 6-8°C.