

## METODO CLASSICO

### Gozzi



**Grapes:** 60% Pinot Nero, 40% Chardonnay

**Vintage:** 2015

**Alcohol and Sugar content:** 13% - 7g/L «Brut»

**Vineyard:** on pebbly, calcareous soil with clay spots

**Training system and production:** spurred cordon with a production of 80q/ha

**Harvest:** early (middle august), manual

**Vinification and Re-fermentation:** after a soft pressing, the «flower» must ferments at a controlled temperature of 17°C. Following the "*Classic Method*" the refermentation takes place in bottle, where the wine rests for at least 50 months on the yeasts

**Color and Perlage:** bright yellow, brilliant with golden reflexe. The perlage is 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

**Food pairings:** 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:** 6-8°C