

METODO CLASSICO
BRUT

GOZZI

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VIGNAIOLI IN MONZAMBANO



Grapes: 60% Pinot Nero, 40% Chardonnay

Vintage: 2021

Alcohol and Sugar content: 13% - 4g/L

Vineyard: In Monzambano, on the morain hills of Garda Lake. The soil is pebbly, calcareous with clayish spots

Training system: 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 second fermentation takes place in bottle, where the wine rests for at least 36 months on yeasts.

Color and Perlage: bright yellow, brilliant with golden reflexes. The perlage is elegant and persistent.

Aroma: intense, fine, creamy, with hints of bread crust, field flowers and citrus fruits.

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.

Best served: 4-6°C