

595 SPUMANTE METODO CLASSICO CHARDONNAY MILLESIMATO



Lively, distinct and mineral. This brut Chardonnay pure, made with the classic method, genuinely reflects the international grape variety that has always been coupled with bubbles. Scenting and mouth-filling, Chardonnay 595 is characterised by an enchanting fine perlage. The soft and gradual pressing of whole clusters, as in the Champagne tradition, ensures the respect for flavours and the acidity of the must. Then, the liqueur de tirage is added, starting refermentation and followed by ageing on lees for at least 36 months. The elegant range of aromas, rich in jasmine, lime and acacia alongside scents of vanilla and bread crust is embracing, turning every sip into a passionate sensory experience.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow with green reflections.



BOUQUET: Enticing scents of bread crust mingle with aromas of cream and vanilla.



PERLAGE: Fine and persistent.



TASTE: The scents perceived on the nose follow through on the palate. Sapid and mineral, great persistence in the finish. A spumante of excellent balance.

HOW TO TASTE IT

FOOD MATCHING: Ideally served as aperitif. Excellent with fish-based first and main courses. It also pairs with seasonal vegetables and typical Mediterranean dishes.

RECOMMENDED GLASS: flûte glass with a wider bowl.

SERVING TEMPERATURE: 6-8° C.

ON THE MARKET

ORIGIN OF THE NAME: It recalls the altitude of the original vineyards.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (horizontal).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 9.

HARVEST PERIODLE: Second week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: Chardonnay grapes are hand harvested and accurately processed. The pressing is soft and gradual, with the only extraction of the top quality must. First, basic wines blend together in order to reach the ultimate Cuvée. Once the liqueur de tirage is added, refermentation starts, while bottling takes place in traditional champagne bottles, sealed with crown

caps. This is the stage where second fermentation occurs at 14°C for 30 days, with a rest on lees for about 24/36 months. When disgorging, the liqueur de expédition is added and finally capped and packaged.

REFINEMENT IN BOTTLE: 36/40 months after disgorgement.

AGEING POTENTIAL: 3 years after disgorgement.