

CALCHERA

METODO CLASSICO EXTRA BRUT

The Classic Method par excellence



Production area: vocated vineyards close to the company headquarters on deep, cool, medium-textured soils

Grape: Chardonnay 80%, Pinot Nero 20%

Harvesting Period: grapes harvested separately in the first decade of September 2019

Vinification: is done at the winery, traditional white winemaking to obtain sparkling base wines: soft pressing of the grapes immediately after harvest, cooling of the must, separation of the cloudy part and start of the clear must to fermentation at controlled temperature with selected yeasts without malolactic fermentation.

At the end of fermentation, the wine was cooled to 10° and decanted to separate the coarse lees, while the fine lees accompanied tank aging until filtration preceding the blending of the wines derived from the two varieties and the bottling of the cuvée carried out in May 2020.

Addition of saccharose and selected yeast to the base for foam setting, which took place in the bottle at a controlled temperature below 16 °C, sugars finished 30 days later.

Stays on the yeast 60 months at controlled temperature.

Alcohol content: 12.5 % vol.

Sugar content: 4 g/l

Total acidity: 7.1 gr/l

Colour: bright straw yellow color of curious impact, important and persistent mousse

Perlage: fine and persistent

Bouquet: the nose has crisp hints of flowers and yellow fruits, exotic and mineral undertones, hints of yeast and bread crust, evolving

Flavour: in the mouth is complete, harmonious of alcoholic texture, acidity and freshness, pleasant

Pairings: perfect as an aperitif with finger foods including fried foods, seafood entrees or semi-seasoned cheeses

Service: serve at 6°, flute or wide white wine glass

Storage: cool, dark place at a constant temperature of 18° C