



## CUVÉE SERGIO CHAMPAGNE METHOD

*Cuvée Sergio is a wine that holds many memories. It is a dedication to the strong spirit of Sergio, the father of Marina (owner and wife of Sandro), and to his dream of creating a new winery in the place where we now reside.*

*The wine wants to be a tribute to the authoritative and affectionate character of Sergio; for this reason, we have produced a Classic Method of only Chardonnay grapes, an important, vigorous, round and enveloping grape, as a father is.*

### VINIFICATION

Manual harvesting by small crates during the second week of September. Destemming, cold film maceration in a closed press for 12/18 hours and soft pressing in nitrogen saturation at low temperature.

Must decanting before the fermentation.

After fermentation, the noble lees are preserved for 8 months by performing weekly bâtonnage. Aging in bottle on its lees for at least 30 months.

After dégorgement the bottles rest in the cellar for 5/6 months before sale.

### DESCRIPTION

- Brilliant straw-yellow color with a persistent, fine perlage.
- Fragrant bouquet of bread crust, with notes of white fruit and sweet floral hints enriched by fresh citrus sensations. On the finish hints of peanut butter and exotic memories of pineapple and candied grapefruit.
- Pleasantly dry and balanced mouthfeel. Soft and velvety tone contrasting a refreshing, sour vein, without excessing. Citrusy, savory and persistent finish.

*Serving Temperature: 4/6 C*

*Longevity: 10 years*

### STATISTICS OF THE VINEYARD

**Area:** Monte Calvarina, Verona

**Grape:** Chardonnay 100%

**Soil:** Volcanic with basaltic rocks

**ASL:** 580 meters

**Exposure:** south

**Area Under Vines:** 2 H.a

**Vineyard Age:** 18 years

### STATISTIC OF VINIFICATION

**Yield per Hectar:** 100 q.li

**Acidity:** 6,80

**pH:** 3,20

**Sugars:** 2 g/l

**Sulphites:** 75 mg/l

**Alcohol:** 12,5

### FOOD PAIRING

- . Fried Squid
- . Risotto with fine herbs
- . Scampi steam