



Spumante Metodo Classico Annata 2019

TASTE DESCRIPTION

Fresh, clean, inviting. Pale greenish yellow color, persistent and elegant bubble.

NOSE

The first notes are of fresh fruit, and yeast, bread crust and slightly sawer almond finish.

PALATE

Fresh, crispy, lively, good acidity, slightly savoury, long-lasting finish,

FOOD PAIRING

Cold cuts such as lard, guanciale pork cheeks, ideal as an appetizer. Quiche and sandwiches, deep fried food in general. Goes well with fish dishes such as seafood marinated and pasta dishes like ricotta tortelloni butter and sage.

Product note

First winemaking trial carried out with the Colli Bolognesi Consortium for Metodo Classico of Pignoletto in collaboration among participating wineries and shared oenologist consultancy.

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Technical Information Sheet

GRAPE VARIETY	100% GRECHETTO GENTILE
VINEYARD REGION	ZOLA PREDOSA BOLOGNA HILLS EMILIA ROMAGNA
SOIL	CLAY, MARLY CLAYS AND SILT
VINE TRAINING SYSTEM	SINGLE CORDON
GRAPES PRODUCTION / HA	110 QUINTALS
HARVESTING TIME & METHOD	FROM EARLY AUGUST. HYPEROXIDATION, SOFT PRESSING, FERMENTATION TAKES PLACE IN STEEL TANKS WITH ADDITION OF SELECTED YEASTS
MATURATION	THE SECOND FERMENTATION ALWAYS STARTS WITH THE ADDITION OF CONCENTRATED MUST AND THE WINE REMAINS IN CONTACT WITH THE YEASTS FOR AT LEAST 30 MONTHS.
BOTTLE & SIZE	CHAMPENOISE - 0,75 L BOTTLE
CLOSURE SYSTEM	AGGLOMERATED NATURAL CORK
SERVICE TEMPERATURE	4-6 °C 39-42 °F

WINE ANALYSIS

ALCOHOL	12,5 % VOL
SUGARS	EXTRA BRUT
VINTAGE	2019

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