

OJ, First Edition

Metodo Classico

The Sparkling Wines

Crafted from a cuvée of the finest white grape varieties with the aim of best enhancing the unique characteristics of each vintage.

WINE TYPE

Quality sparkling wine, Brut, vintage 2017.

DENOMINATION

Quality sparkling wine – traditional method (VSQ).

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

September.

VINIFICATION

Gentle pressing with a must yield of 45%. Fermentation in stainless steel. Secondary fermentation in bottle “sur lies” for 36 months at controlled temperature. Disgorgement: September 2023.

AGING

70 months in bottle, followed by 6 months after disgorgement with the addition of the liqueur d’expédition.

ORGANOLEPTIC CHARACTERISTICS

Sparkling wine with a pale chlorophyll-green color and golden reflections. Fine and persistent perlage. Intense bouquet of flowers wrapped in notes of bread crust. On the palate, soft and voluminous mousse, followed by lively acidity with a complex structure.

PAIRINGS

Suitable throughout the meal, it pairs well with appetizers, vegetarian soups, seafood crudités, as well as dry biscuits and desserts.

