

OR, First Edition

Metodo Classico

The Sparkling Wines

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

WINE TYPE

Quality sparkling wine, Brut/Rosé, vintage 2020.

DENOMINATION

Quality sparkling wine - traditional method (VSQ).

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

October.

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

36 months in bottle, followed by 7 months after disgorgement with the addition of the liqueur d’expédition.

ORGANOLEPTIC CHARACTERISTICS

Sparkling wine with a pale antique pink color and pearly reflections. Delicate bubbles with persistent perlage. Intense aromas of small red fruits wrapped in notes of bread crust. On the palate, soft mousse followed by fresh acidity and a complex structure.

PAIRINGS

Pairs well with appetizers, vegetarian soups, fish, shellfish, and desserts.

