

METODO CLASSICO

SPARKLING WHITE WINE

Annata 2018

KòME

VITICULTURE

PRODUCTION AREA
Sarmede—Treviso

VARIETY
Boschera 100%

VINEYARD
The vineyard is located at the foot of the Bosco of Cansiglio. Product yield 80/100 quintals/ha

VINE TRAINING SYSTEM
“Sylvoz” with two arches

CLIMATE
Cool and mild climate, windy with good annual rainfall. Low relative humidity

HARVEST
Late harvest. Hand-picked into crates, between the second and the third week of September.



STORING & SERVING

STORAGE

Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING

Serve at 6-8 °C in long-stemmed glasses. Remove the cork carefully

TASTING NOTES

FOOD PAIRINGS

Excellent with baked fish dishes such as branzino, rombo and scallops au gratin. Ideal for aperitifs.

WINEMAKING

MUST PREPARATION

Grapes are gently pressed with the free run must separated from the pressed must

FERMENTATION

50% in temperature-controlled stainless steel tanks, 50% in acacia barrique. The wine is then aged for 6-8 months.

SECONDARY FERMENTATION

Refermentation in the bottle Classic Method. Aged in the bottle until disgorgement.

PRODUCT DATA

12,00 alc./vol. residual sugar 0 gr/lt
Second fermentation: May 2019
Disgorgement: June 2024

For 100 ml of product E: 283 kJ/68 kcal, **contains sulphites.**



SCAN THE QR CODE

For nutrition information, ingredients and packaging



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