

RICASOLI METODO CLASSICO MILLESIMATO 2020

Spumante pas dosé 36 months

VINEYARD

Chardonnay 100%.

GROWING SEASON

2020 season has been characterized by a mild and not particularly rainy Winter. Spring continued with average temperatures and scarce rainfall. Despite the heat and the almost total absence of rains in Summer, no vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils.

HARVEST

The grapes have been selected and hand-picked on early September 2020.

VINIFICATION

Soft pressing and fermentation in stainless steel tanks at controlled temperature 16°C.

TIRAGE

April 2021.

DISGORGEMENT

April 2024 (36 months on the lees)

TECHNICAL INFO

Alcohol: 12,5 % vol.

Residual sugar: 2,73 g/l

TASTING NOTES

Straw yellow color. Bread crust, flowers, and citrus notes on the nose.

In the mouth, the bubbles are fine and elegant. The wine is savory, with good acidity that makes it long and persistent.

