

# Piemonte DOC Spumante Metodo Classico 36 mesi Millesimato 2012 "Andrè"

Grapes used: 100% Chardonnay grapes, selected and harvested by hand only from the best grapes of our high hill vineyards, cultivated at the Colombo - Cascina Pastori winery in Bubbio in the Province of Asti, Piedmont.

Vineyard age: 8-9 years

Cultivation system: Guyot

Planting density: 5200 plants per hectare Yield: 70 q.li

Yield of wine grapes: 50%

Production technique: after harvest follows a very soft pressing. The must undergoes a static clarification, then Alcoholic fermentation takes place at controlled temperature (13-14 ° C) in steel tanks. The second fermentation occurs in the bottle according to the Classic Method to obtain fine and persistent perlage in about 40-50 days in the cool underground cellars of Cascina Pastori. Subsequent aging on the lees for a minimum period of 36 months It will complete the complexity and stability of the wine  
Traditional riddling and disgorgement of pupitres à la glace, then follows a couple of months for perfect aging in bottle, before release.

Color: bright gold with green highlights, the sparkle is minute, and tightened & persistent.

Bouquet: fine and complex, is expressed with hints of flowers and fruits of white pulp that give an enveloping and sweet nose.

Taste: is elegant with great balance and excellent persistence.

Alcohol content: 13%Vol

Total acidity: 6,2 g/l.

dry extract: 19,4 g/l.

Serving temperature: 6-8 ° C

Food Pairings: we advise first and second dishes of fish and or lean meats, fresh cheeses.

Winemaker: Riccardo Cotarella.

