

410 Chardonnay 2017

METODO CLASSICO VSQ

The Tommasi family's passion for excellence lies behind the "Metodo Classico" wines from Tenuta di Caseo: an indissoluble mix of knowledge of the terroir of the Oltrepò Pavese, care and dedication, for a Metodo Classico quite unlike any other.

TASTING NOTE

Its vivid golden yellow color acts as a background for a delicate, continuous perlage and a soft, creamy mousse. The nose is rich, with notes of white fruits which evolve into hints of citron and candied citrus. On the palate one finds marked acidity and tanginess, highly attractive, medium-textured fruit, and a long, gentle finish.

GRAPES

Chardonnay 100%

ORIGIN

The splendid vineyards of Tenuta Di Caseo used for this Chardonnay Metodo Classico are situated at an altitude of 410 mt. above sea level, in the commune of Colli Verdi in the Oltrepò Pavese.

The soil is predominantly clayey, with the presence of some active limestone. The average age of the vines is twenty years. They are Guyot-trained, with a high density of 5,500 vines per hectare. The yield per hectare is 9,000 kilos of grapes.

The grapes were harvested in the second half of August.

VINIFICATION

Vinification began with soft pressing of the grapes, with the free-run juice being separated from the must resulting from the second pressing. The free-run juice was then clarified and fermented in stainless steel tanks for ten days at a controlled temperature of 16.5°C. After four months' maturation in stainless steel, the base wine was prepared for the spumante.



TIRAGE

After eight months, the base wine was put into Champagne-type bottles with a *liqueur de tirage* made up of wine, sugar, and selected yeasts. The bottles were then corked, ready to be laid horizontal in the cellar, where the second fermentation took place at a constant temperature of between 14°C and 15°C.

AGING

36 months on the lees.

DISGORGEMENT

During disgorgement, which took place in May 2021, the bottle was uncorked, the residue of the yeasts from the second fermentation were removed and the *liqueur d'expédition* was added, the enologist's "signature" that renders the wine unique. Finally, the sparkling wine was recorked and left to rest in the cellar.

ALCOHOL

12,5% vol.

DOSAGE

Brut - 4,90 g/l of residual sugar.

ACIDITY

7,30 g/l.

PRODUCTION

6.500 bottles.

SERVING SUGGESTIONS

Perfect as an aperitif, this is a sparkling wine that can be drunk throughout a meal. Its sophisticated fruit goes excellently with Asian recipes and with more traditional dishes such as pasta, delicate risottos, and light, fish-based main courses.

SERVING TEMPERATURE

12°C

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