



VILLA MEDICI

Spumante

METODO CLASSICO

The sparkling atmosphere of our parties



PROFILE

The traditional method is a new entry among our wines. We started producing it a few years ago, driven by the curiosity and charm of this old-fashioned sparkling wine. With time and care, the 100% Chardonnay base leads to a sparkling wine par excellence.

OPPORTUNITIES FOR ENJOYMENT

With its elegant, persistent bubbles, it is the perfect wine for celebrations and toasts. We use a classic pas dosé [zero dosage] method which leaves very low residual sugar. It is therefore very dry. Pairs well with appetizers and fish. For sparkling wine lovers, we recommend it with oysters.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

100 q/ha

HARVESTING PERIOD

Late August/September

VINIFICATION AND AGEING

Destemming and crushing. Gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days. Bubbles are then created through secondary fermentation in the bottle, where the wine remains on the lees for at least 36 months before disgorging.

TASTING NOTES

 Straw yellow with golden reflections fine, persistent bubbles

 Pleasant, with notes of bread crust and white flowers

 Dry and decisive, with a pleasant freshness and intensity



100% Chardonnay



Serving temperature: 6° - 8° C



12,5 % vol

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