



the **wave**
of change



TECHNICAL DATA SHEET Rò - Classic Method



Variety: 100% Chardonnay

Production: Organic – Certified IT BAC A85D

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 9 tonnes

Vinification:

The grapes of Chardonnay that constitute Cuvée Vitese are hand-picked and skilfully worked according to the traditional Classic Method or Champenois. The whole grapes are pressed with a specific soft press, extracting from the berries only the best part of the juice, free run must. The first stage of the process consists in assembling the base wines and thus obtaining the final cuvée. The fermentation starts with the addition of the liqueur de tirage. The wine is poured into traditional champagnottes and sealed with a crown cork and bidule. During this period the second fermentation takes place. The re-fermentation in the bottles takes place at 14°C and lasts 60 days while the permanence of the yeast is of at least 36 months. During this phase, the remage occurs. During the degorgement the liqueur de expedition is added.

Alcohol: 12.5% vol.

Colour: Straw yellow with golden reflections.

Tasting notes:

Aroma: Floral, with scents of acacia, jasmine and lime wood. Fruity, yellow pulp fruits, fragrant with yeast scents and bread crusts, honey as well as notes of patisserie.

Flavour: Fresh, sapid, mineral and smooth, very pleasant on the palate because endowed with a balanced acidity and finally persistent.

Serving temperature: 6 - 8 °C

TECHNICAL DATA SHEET 01/01/2020 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.