

ZELL

Metodo Classico Brut Nature
TRENTO DOC

A jewel of our territory, obtained with a second fermentation in bottle, Metodo Classico.

VINEYARD

The grapes selected for the cuvée are grown exclusively in the vineyards of the locality Zell, in Trento, at the altitude of 500 above the sea level, an area which is renowned for the cultivation of grapes for the production of sparkling wines.

The vines are planted according to the "girapoggio" system, literally translated "around the hilltop", on a big natural terrace with a southern exposure, towards the Adige valley; the soil is not very deep, it is draining and rich of slivers of marly limestone.

WINEMAKING

The grapes are harvested by hand and placed in small crates; the harvest takes place before the grapes are completely ripe, in order to preserve their acidity and their freshness. After a gentle pressing of the grapes, the must is inoculated with selected yeasts and the fermentation takes place in stainless steel tanks at 17/19° C.

In March the best wines are selected, and the cuvee is prepared for the second fermentation. The wine ages on the lees in the bottle for 30/36 months, before the disgorgement takes place.

DESCRIPTION

Intense straw yellow in colour, with a fine and persistent perlage.

Clean-cut on the nose, with hints of flowers and yeast, elegant, with a light note of bread crust. Well-balanced on the mouth, with a fine mineral note and a good structure. Thanks to its fine notes and its persistence it can accompany both formal events and parties.

Serving temperature: 8-10°C.

ALCOHOL	12,5 % vol.
TOTAL ACIDITY	Ca. 6.8 g/l
RESIDUAL SUGAR	1.0
APPELLATION	Trento DOC Metodo Classico
GRAPE VARIETY	Chardonnay: cloni SMA 108, SMA130, SMA 123
PRODUCTION AREA	Zell di Cognola, municipality of Trento
EXPOSURE	South facing
SOIL	Not deep, very draining, rich of bone, constituted by slivers of marly limestone
TRELLISING SYSTEM	Pergola semplice Trentina
NUMBER OF VINES PER HECTAR	4.000
AVERAGE AGE OF THE VINES	15 years
TIME OF THE HARVEST	End of August

