



INGANNO 572 EXTRA BRUT

METODO CLASSICO SPARKLING WINE
RIESLING VS

This Metodo Classico is produced with grapes coming from a vineyard located at an altitude of about 350 m AMSL. The limestone-rich soils and the fresh nights enhance the qualities of the Riesling Italico variety. The grapes are hand-harvested early in the last decade of August to help maintain acidity in the finished sparkling wine. Once harvested, the grapes are brought in small baskets to our cellar where they are softly pressed to extract only the best aromas. The wine ages 9 months on the yeasts in a temperature-controlled cellar. Disgorging *à la glace* is done by us.

We are now converting to organic farming, but we have always been committed to a sustainable approach to vinegrowing, using a minimum of pesticides.

Vineyards specifics

Training system: vertical trellis

Pruning system: Guyot

Vineyards facing: north-west

Vines per hectare: 4.000-4.500

Yield per hectare: 9,5 tons

Tasting notes

Colour: straw yellow colour with golden highlights. Fine, steady and persistent *perlage*.

Nose: fruity with a strong note of just-picked Reinette apple.

Palate: round, smooth, fresh and persistent.

Pairings: excellent as a pre-meal drink, it's perfect with finger food and sushi.

Service temperature: 6-8 °C