



San Simone®

LINEA SPUMANTI

METODO CLASSICO Cuvée Blanc de Blancs - Riserva

Millesimato Zero Dosage

CURIOSITY: we chose to produce the Classic Method Zero Dosage to celebrate our 100 years. Born from the pursuit of purity and the challenge to comprise in a "*millésime*" the ultimate expression of the Friulian territory and of Chardonnay. A challenge, a desire, a dream.

Production Area: western part of Friuli Venezia Giulia region, soil characterized by clay/sand and limestone, in the municipality of Pasiano and Porcia.

Grape Variety: 100% Chardonnay.

Vineyards: guyot training system, 4.000 plants per hectare, yield 60 q/Ha.

Harvest Period: III week of August.

Vinification: produced from the Chardonnay grapes originating from two vineyards, hand-picked and carefully chosen, fermented and matured in steel tanks. Soft and slow pressing of the grapes in order to extract only the best must. Resting on the lees until the time of *tirage*. The wine, made from two different vineyards, is blended into a Cuvée just before the second fermentation in the bottle.

Sparkling Process: second fermentation in the bottle and on the lees for 36 months at a constant temperature of 12-13 ° C. Riddling and disgorging without addition of sugar or expedition liqueur. After disgorgement, the bottles rest for another three months before being sent to the consumer.

Alcohol Content: 12,5% by vol.

Aging Potential: to be drunk immediately or to be kept for 6-8 years.

Perlage: fine, delicate, persistent.

Colour: intense yellowish straw colour.

Nose: notes of white flowers and hazelnut perfectly harmonized with hints of apple and banana.

Palate: creamy, with a pleasant verve and appealing acidity. Good persistence, outstanding flavor and nuances of fresh nuts.

Food pairing: excellent as an aperitif, can be enjoyed throughout the meal with fish dishes, crustaceans and is particularly recommended with raw seafood.

Serving temperature: ideal at 4-6°C.

Suitable for vegetarians and vegans.

