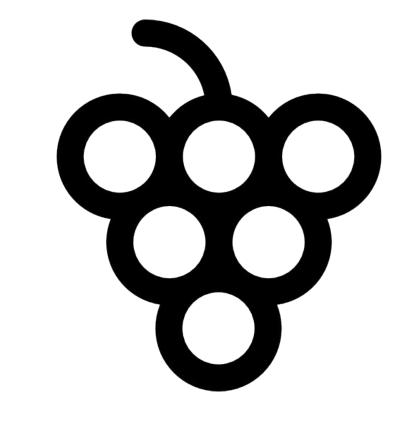




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METODO CLASSICO MANZONI BIANCO VSQ MILLESIMATO 2016 EXTRA BRUT BIOLOGICO "SESSANTA 13"



100% INCROCIO MANZONI 6.0.13

Varietal composition: Incrocio Manzoni 6.0.13 100% Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time:

TECHNICAL NOTES

Soil: Volcanic origin, calcareous-clayey Trellising System: Guyot, Sylvoz

Vine Density: 70 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with gentle pressing of the grapes in an inert atmosphere with protection against the risks of oxidation. Fermentation in steel tanks at a controlled temperature.

Aging process: On fine lees.

Prise de mousse: Secondary fermentation in the bottle and resting on the lees for 48 months.

TASTING NOTES

Colour: Straw yellow with greenish reflections.

Perlage: Very refined and persistent.

Bouquet: Intense and rich, with hints of crusty bread and almond, delicate notes

of white blossom accompanied by grapefruit and citron.

Palate: Initially decisive and sharp on the palate, with excellent freshness and

sapidity, and a lingering mineral finish.

Serving temperature: 6°-8°
Residual sugar: 1 g/l
Total acidity: 7 g/l
Alcohol content: 11%

