

DICIANNOVE MARZO

METODO CLASSICO MILLESIMATO

Classic method sparkling wine obtained exclusively from Turbiana grapes. The careful winemaking is carried out by paying a special attention to the press fraction, the bottle refermentation and the maturing time on the yeasts which last for a minimum of 60 months. The wine shows an outstanding character marked by freshness and complexity. The bouquet is like a firework of balmy flavors with echoes of sage and lemon with an unusual cherry background. At the palate it proves elegance and complexity, characterized by a creamy taste and a velvety texture, creating a nearly everlasting sensation of persistence.

APPELLATION

Lugana D.O.C. Metodo Classico

GRAPE VARIETY

Turbiana

WINEMAKING

Manual harvesting into boxes, slow and soft crushing of whole grape, alcoholic fermentation operated by yeasts at controlled temperature.

Second fermentation in the bottle and resting time over the lees for a period of at least 60 months.

TASTING NOTES

Fine and persistent perlage; balsamic and yellow fruit aromas. Dry, savory and mineral taste supported by a marked creamy and velvety texture.

PAIRINGS

Outstanding with any fish entrée.

Accompanies fish carpacci and tartare, oysters, caviar and shellfish. Great companion of risotto with prawns and scampi. Excellent with seasoned hard cheese.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

