



VSQ METODO CLASSICO BRUT

Grapes:

Chardonnay with a little percentage of Ribolla gialla.

Harvest:

Manual harvest by early September.

Wine making and ageing:

The wine base stands several months in stainless steel tanks, after that, the second fermentation takes place in the bottle for about 3 years before disgorging.

Colour:

Shiny straw yellow with golden nuances and fine perlage.

Aroma:

Sexy nose of bergamot and lime zest at the beginning. Just right after, the aromatic profile changes and offers ripe fruit, yellow peach, pineapple, mango and a pleasant floral note of linden blossoms.

Sensory characteristics:

As temperature increases it reveals a fascinating hint of dry pastries. In the mouth it is soft and creamy yet extremely pure and fresh thanks to high acidity and saltiness.

Just try it with seafood risotto and raw fish, such as sushi and sashimi.

