



Gran Cuvée

Spumante Traditional method

Brut Millesimato VSQ (High Quality Sparkling Wine)

Long Life

Fine bubbles, mineral structure, and a surprising array of aromas conferred by the blend of the varieties. A product derived from a lengthy process (minimum 6 years on its lees) for lasting freshness and vitality.

Grape variety: Garganega 33%, Chardonnay 33%, Pinot Noir 34%

Type of viticulture: Certified organic

Altitude: from 200 to 400 metres above sea level

Exposure: South-East

Soil type: Calcareous rock

Vineyard extension: 5 ha

Vine training system: Guyot, Pergoletta Veronese

Vineyard density: 5,000 vines/ha

Wine yield per hectare: 50 hl/ha

Average age of vines: 50 years

Harvest period: September

Vinification

The grape varieties are picked separately and pressed with extreme softness. Only the prime must – the first fraction of must from the grapes – is destined to the production of the base wine. At the end of the fermentation, the base wines are assembled to form the cuvée assigned for the sparkling wine to be produced according to the traditional method.

Malolactic fermentation

No

Maturation

Once the bottles have been filled and are ready to ferment they are placed in the cool cellar carved out of the volcanic rock where they can develop over a period of at least 6 years, that extraordinary bouquet typical of great quality sparkly wines which have bottle-aged at length on their lees.

Analytical Data

Alcoholic strength: 12% vol.

Total acidity: 5.5 g/lit

Organoleptic Characteristics

Colour: Straw yellow with numerous bubbles, fine and persistent

Nose: Fresh, complex and ample

Flavour: Balanced, between mature tones and refreshing acidity

Serving Temperature and Food Matching

Temperature: 5-6° C

Recommended with: Excellent as an aperitif, good with first courses and fish dishes

Bottle Sizes

0.750 Lt

1.5 Lt



Azienda Agricola Gini Sandro e Claudio

Via G. Matteotti 42, Monteforte d'Alpone (VR)

Tel 0457611908 Fax 0456101610

P.IVA 02038280232