

CUVÉE TRADITION

METODO MARTINOTTI



Type: sparkling white wine

First year of production: 1968

Production area: hilly (500/600 m asl) in the municipalities of Cupramontana and Apiro (Marches Region)

Terroir: marine origin, average consistency, with elevated points of clay and sand

Grape varieties: verdicchio 100% (native)

Cultivation: Guyot and double arched curve

Yield: 90 ql of grapes per hectare

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to the Martinotti method (charmat)

Alcohol content: 12,5% vol

Colour: straw yellow with greenish reflections, brilliant. Extensive, fine and persistent pearling

Bouquet: delicate floral scents of acacia and mimosa, yellow flowers and fruity notes of almond and peach

Taste: dry, quite warm with alcohol, quite soft, notable freshness and delicate sapidity. Pleasant final aromatic scents of almond

Accompaniments: an excellent appetiser, this wine is the perfect accompaniment for delicately structured dishes, such as boiled shellfish dressed with mayonnaise, seafood, fried olives cooked "all'ascolana" and mixed fry "all'italiana", tuna and legume salads, cold pasta and rice salads

Serving temperature: 8-10° C

Recommended glass: champagne flute of medium height