

LUIGI GHISLIERI

Cuvée del Presidente

BRUT METODO CLASSICO VERDICCHIO DOC



Type: sparkling wine fermented in bottles according to the traditional method

First year of production: 1980

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: the refinement in bottles comes about in the holding area of the ageing cellar. All of the working phases (Remoige, Degorgement) are carried out manually. The settlement period on the yeast is 30 month. Back label mentions degorgement year.

Alcohol content: 12,5% vol

Colour: bright straw yellow, brilliant with very fine, persistent, numerous bubbles

Bouquet: quite intense, elegant and typical. Scents of bread crust and mature dried fruits, recalling nuts and toasted almonds

Taste: dry, warm, quite soft and fresh with good sapidity, full bodied, and balanced. Long persistence of olfactory taste that reconfirms the elegant notes perceived by olfaction

Accompaniments: a good accompaniment for any meal, this wine is very good with seafood, shellfish and meat based starters, raw and cooked pork salted meat of any kind, first course pasta dishes with seafood or shellfish sauces, mixed fries cooked "all'italiana", boiled fish, fish with a sauce, fried or oven cooked fish. Ideal with all types of shellfish

Serving temperature: 8-10° C

Recommended glass: A wide flute for noble, classic method sparkling wines