

LUIGI GHISLIERI

Dosaggio Zero Metodo Classico Millesimato Verdicchio DOC Biologico

The zero dosage version of our sparkling wine dedicated to the president who in 1970 gave a strong boost to the sparkling of Verdicchio in Colonnara. Classic Method of Verdicchio, aged at least 42 months on lees.

The Colonnara tradition in a new taste experience.

TYPE

Sparkling wine fermented in bottle according to the traditional method

FIRST YEAR OF PRODUCTION

1980

PRODUCTION AREA

Hilly (500/600 mt. above sea level) in the municipalities of Cupramontana and Apiro (Marche Region)

TERROIR

Of marine origin, of medium texture, with high tips of clay and sand

GRAPE

Verdicchio (autochthonous)

CULTIVATION

Double flipped, Silvoz and Guyot

YIELD

90 quintals of grapes per hectare

VINIFICATION

The aging of the bottles takes place in the hold in the aging cellar. All processing steps (Remoige, Degorgement) are carried out manually. The permanence on the lees is not less than 30 months from the fermentation. The label indicates the period of disgorgement

TASTING NOTES

COLOUR

Lively straw yellow, brilliant with very fine bubbles, persistent and numerous

BOUQUET

Quite intense, elegant and typical. Emerge hints of bread crust, ripe and dried fruit reminiscent of hazelnuts and toasted almonds

TASTE

Dry, warm, quite soft, fresh with good flavor, body, balanced. Long taste-olfactory persistence that confirms the elegant notes perceived to the nose

ACCOMPANIMENTS

A wine for all meals, it goes well with fish and meat appetizers, raw and cooked salami, first courses with fish or crustacean sauce, mixed Italian fried food, boiled fish, sauces or fried or baked. Ideal with all types of crustaceans

SERVING TEMPERATURE

8-10°C

RECOMMENDED GLASS

Large flute glass for great classic method sparkling wines



COLONNARA

VITICULTORI IN CUPRAMONTANA