

SPUMANTE METODO CLASSICO CUVÉE SACCOMANI-VENERI



EN Denomination: V.S.Q.
Grape variety: Pinot noir and chardonnay.
Territory: Morainic hills.
Altitude: 150-250 meters above sea level
Vineyard exposure: South-East.
Type of soil: Light sandy .
Training system: Guyot simple.
Average age of vines: 20 years.
Planting density: 6000 vines per hectare.
Harvest: early harvest by hand. Separate vinification of the various parts of vineyards.
Crushing: single and only soft crushing of grapes.
Fermentation: at controlled temperature.
Draft: From April to June of the year following the harvest.
Aging: 60 months on the lees.

Analytical data at disgorgement:

Alcohol: 12,50% Vol.	Total acidity: 5,67 g/l
Residual sugars: 6 g/l	Ph: 3,24
Dry extract: 26,3 g/l	

Vintage characteristics: The year 2008 will mark history of the Corte Quaiara with its wealth and its generosity. 2008 was characterized by a vegetative development of regular vines without accidents, and by grape clusters of considerable size and quantity. The climate was mild for most of the year with a rather cool August, but in the last weeks of maturation, the air from the Lake Garda becomes warm and dry therefore deciding the character of this millesimo.

Organoleptic properties: Clear and brilliant color, with luminous reflections with golden streaks, has an intense bouquet of bread crust just removed from the oven and herbs dried in the Sun.

In the mouth it is full, persuasive with hints of ripe fruit, coffee, almond.

The notes of almond and cocoa mix progressively to the white flowers and dried flowers. The classic scents of ripe fruits complete the whole and affix the accomplished seal of a maturity.

Obtained from the first and only soft pressing, the slow and prolonged refermentation in the bottle for 60 months has highlighted the uniqueness of this vintage.