

Cuveè dei Vignato 2015
Vino Spumante di Qualità
Durella - Chardonnay



VIGNATO

Vino Spumante di Qualità

Produced area: Gambellara (VI)

Subarea: Faldeo e Pianura

Grape variety: Chardonnay and Durella

Grape-Harvest: the two grapes are harvested separately at the proper degree of maturity, transported to the cantina in small carts

Vineyard: the Durella grapes come from the vineyard in the area of Cul D'Oro, average age of the vines is 20 years, median altitude 200 m, volcanic soil. The Chardonnay grapes come from the area of Ronchi, average age of the vines is 15 years, median altitude 50 m, dark alluvial soil, deriving from volcanic rocks

Training system: Vicentine trellis and guyot

Winemaking process: fermented in temperature-controlled reduction. The two wines are mixed at a later time

Aging: matures on its lees in stainless steel tanks for 5 months until bottling for the second fermentation. Remains in contact with the yeast for 40 months before draining a small amount and placing it on the market.

Colour: brilliant straw yellow

Sensory profile: very fine and fresh with light fruit sensations, classic scent of yeast and crusty bread. In the mouth has good structure, fine bubbles, balanced between acidity and the scent of yeast, mineral

Pairings: Ideal for an aperitif and for the entire meal, outstanding with fish (bacalà alla vicentina/ Vicentine dried cod) and white meat.

Serving temperature: 6-8°C



TECHNICAL DATA

Alcohol: 12,60 %

Total acidity: 7,2 g/l

Sugar content: 8.0 g/l

Total sulphur dioxide: 30 mg/l

Free sulphur dioxide: 8 mg/l