

CRÔTE D'ORO

Spumante Classico



First label in 1981

This sparkling wine, produced according to the traditional method of a second fermentation in the bottle, is made using grapes from 10 different clones of pinot noir present in the same vineyard located in Bonada (San Marzano Oliveto). Normally it takes 48 months from the bottling and the following slow formation of the foam, with the bottles resting *sur lie*, until the *dégorgement*. After the *dégorgement*, still made skillfully by hand *à la volée*, the bottles are stored with champagne cork for another year. After at least 6 years from the beginning of the vinification process, the wine is sent on the market. In the glass, the wine presents itself with a light straw-yellow colour and a very fine perlage. On the nose you find hyacinth and white flowers, perfectly supported by the typical notes of bread crust. The wine is well-structured, supple, delicately acid and harmonious with a pleasant bitter finish of kernels from white peaches.

