

Terre della Baronía Gran Cuvée Brut – Traditional Method Sparkling Wine



VARIETIES: Chardonnay dominant and Inzolia

VINEYARDS: Milici and Munti

VINES' AVERAGE YEARS: over 30 years

SOIL: plateau of marl origin with high clay component strongly calcareous. - North side on a gentle slope, deep organic soil

VINE'S TRAINING: tendone (pergola) and guyot

PLANTS PER HECTAR: over 5600

HARVEST: beginning of August for the Chardonnay– beginning of September for the Inzolia

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: pressing with whole cluster and fermentation at controlled temperature. Maturation took place in stainless steel vats, only some selected vintages were matured in oak barriques

REFINING: the cuvée, which consists of various vintages, was bottled and the "*liqueur de tirage*" was added to enable the second fermentation. The bottles remained to mature on the yeasts for at least 48 months

ALCOHOL CONTENT: 12,5 % by Volume

PAIRINGS: very good as aperitif, ideal with fish, shellfish mollusc and oyster dishes, foie gras

SERVING TEMPERATURE: 5-7° C

Craft and "*savoir faire*". Terre della Baronía Grand Cuvée is a skillful blend of Chardonnay clones grown in calcareous soils of the Milici area, on older plants, and Inzolia grapes cultivated in deep soils rich of organic matter of Munti area.

WINEMAKING

The Grand Cuvée is the result of a great oenological work of selecting and assembling the best cuvée of at least two different vintages. The crucial phase is represented by the tests on the cuvées. Those help to analyze the best features of each one and create an accordance of aromatic nuances for this complex and harmonious wine. Long passage on the lees, not less than 48 months.

SENSORY PROFILE

An intense gold yellow colour, a fine and persistent *perlage*. The bouquet reveals an alchemy of perfumes. Into the glass it releases large and voluptuous aromatic fruit notes of the harmonious blend of Chardonnay and Inzolia. So you can immerse yourself in the sensations of golden apple and honey that meet the scent of bread crust, as a result of the long passage on the lees.