

# SPUMANTE "DORIGO BRUT" CUVEE



- Winemaking:** the varietals in this blend are harvested separately. After a very soft pressing the must is left to settle, and then fermented in second passage barrels. The wine undergoes full malolactic fermentation, and remains on the lees in the barrels until tirage. After 8 months the two wines are blended, creating the "cuvée". The wine is made with Traditional Method (refermentation in the bottles) and aged on its yeasts. After 36 months "degorgement" is done, just a few months before the wine is put on the market. The "liqueur" we use in this part of the process is a 30 year-old secret.....
- Ageing:** 10 years after disgorgement
- Appearance:** deep straw yellow
- Nose:** mature, with pronounced yeast notes and overripe exotic fruit. Large and velvety, toasted notes in the background
- Palate:** broad and soft, hints of breadcrumb, then tropical fruit and mineral notes. Very fine and persistent perlage
- Food match:** a very versatile sparkling, many pairings are possible. Great as an aperitif, perfect with white meat, first courses and fish and shellfish appetizers