



## *Antica Cascina dei Conti di Roero*

### SPUMANTE DOSAGGIO ZERO SAN GIOVANNI



**Exposure:** south-east

**Altitude (above sea level)** 250 metres

**Soil:** sandy with a small amount of clay and lime

**Vine training system:** Espalier-Guyot

**Age of vineyard:** 20 years

**Harvest:** the grapes are harvested by hand into 20-kg crates at the end of August.

**Vinification:** immediately after hand-picking and meticulous selection, the grapes are soft pressed. The must is left to settle and then undergoes temperature controlled fermentation at 17-18°C in steel tanks. In spring, the base wine, with the addition of sugar and selected yeasts (“liqueur de tirage”), is bottled. The bottles are laid down horizontally in large crates and kept at a constant temperature of 12-14°C for at least 18 months, during which the prise de mousse takes place (2nd fermentation). Subsequently, the bottles undergo “remuage” (shaking) to detach the sediment from the sides of the bottle and encourage it to move towards the cork of the bottle, which is now positioned upside down. This is followed by “dégorgement” (disgorging or elimination of the lees) and the topping up of the bottles with a small dose of “liqueur d’expédition”. The sparkling wine is then corked and left to rest in the bottle for a few months before being released for sale.

**Ageing:** at least 60 months in the bottle, on its own yeasts.

**Sugar:** 3 g/l

**Sensorial overview:** straw yellow with a fine and persistent perlage; scents of crusty bread, yeast, white flowers and honey; dry with a slightly acid touch

**Serving temperature:** 6-8 °C

**Pairing:** raw fish, plateau royal, fried fish, vegetables, white meat