



Agricola Vallecamonica



Borgo dell'anno 2007



Destinazione vincente edizione 2010



Nautilus 2011

Cru Storico

Biodiversity, challenge and innovation in summary of the guidelines that led us to create this "bubbles". Old historical roots and stumps, we started from here; plants until the century, only Red Grapes from biotypes or local varieties. The result is a traditional method, Blanc de Noirs, nothing Cuvée, only one year of harvest. 30 months on the lees, of which 24 in the depths of Lake Iseo. A necessity since it did not have a cellar suitable, a method revealed "ecological" for keeping the bottles at constant temperature and pressure. The balance achieved has allowed us to achieve a Pas Dosè, not containing added sugar; absolutely no compromises.

PRODUCTION AREA: The grapes come from vineyards located in the plain of "Colture" around 350 meters above sea level and from the field Ruk around 450 meters above sea level both in the municipality of Cividate Camuno. In ancient Civitas Camunnorum founded by the Romans in 16 BC, first cradle of viticulture in the Camun territory.

TIPOLOGY: Quality Sparkling Wine, Traditional Method, Pas Dosè.

FORM OF BREEDING AND SOIL: High back, long pruning to Sylvoz changed, 2500 plants per hectare grassy lawn. Draining surface sands alternating deep in silt and clay in equal parts.

ALCOHOL: 12,5% VOL.

VINIFICATION: In white, pneumatic whole cluster, fermentation of the must (grape approximately 50% weight) at a controlled temperature in steel. After 6 months on the "noble lees" play without malolactic.

AGING: 24 months to 40 meters into the depths of Lake Iseo in front of Monte Isola, constant temperature and pressure, total darkness.

PRODUCTION: Millesimo 2011: 3500 bottles, 50 magnums and 20 jéroboam.

FOOD AND WINE PAIRING: Appetizers not trivial, perfect for the whole meal in the company of dishes with proper structure, just knowing how to listen.

