



Maltempo



Verdicchio spumante Pas Dosé Martinotti Method 2024

Strengths of the wine: Verticality, Drinkability, freshness and pleasantness

Grape variety: Verdicchio 100%

First year of production: 2018

Production areas: Castelpiano (Copparoni)

Vineyard extension: 2 ha

Exposition: Sud-West

Grape yield per hectare: 90-110 q/ha

Soil: Calcareous, siliceous, sandy, highly pebbly, partly clayey

Fertilizations: Organic pelletised manure

Medium age of the vineyard: 20 years

Wine training system: Double guyot

Seasonal pattern: Mild winter and rainfall with respected normal season average.

Spring with consistent rainfall at regular intervals from May to June. Hot and dry summer, with september rains before and during the harvest

Harvest: Manual harvest, from the last week of August and the first week of September

Wine making and refinement: Off-the-skins vinification, must washing, fermentation at a controlled temperature below 14°C with selected organic yeast, second fermentation in pressurized vat (sutoclave) for 180 days (long Martinotti Method) and refined in bottle for at least 2 months

Alcohol: 12 %vol

Serve at temperature of: 6 – 8 °C

Colour: Pale yellow with bright greenish hues

Aroma: Hints of pineapple, green apple, fragrance of white flowers, citrus notes

Flavour: Savoury, fresh, dry with fine warm bubbles

Pairing: Raw fish, fish dishes and aperitif

Average number of bottle produced: 11.000