



Francesca Poggio

Spumante Metodo classico Pas Dosè

Gavi del Comune di Gavi Docg

GRAPES: 100% Gavi

TYPE: Classic method sparkling wine with controlled and guaranteed designation of origin

SOIL: Moderately deep red soils from ferrallitic clays, gravels and sands, with neutral pH and good water retention.

TERROIR: The Rovereto area of the hills to the north of Gavi. Average altitude of 330 m

PLANTATION: Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, easterly-westerly exposure.

CULTIVATION: Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

HARVEST: The grapes are harvested into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, fermentation and static fining in temperature-controlled stainless steel tanks. A year after vinification, the wine undergoes tirage and prise de mousse on lees in the bottle, for 48/60 months. After disgorging, it rests in the cellar for at least six months before being released for sale.

ANALYTICAL DATA: 12.5% alcohol

0 g/l residual sugars

5.5 g/l total acidity

SENSORY NOTES: It flaunts an intense, golden yellow colour, laced with a very fine, discreet perlage. The nose tells stories of full maturity clothed in fragrance. Fruity sweetness evokes ripe apricots and golden delicious apples while fresh balsamic incursions reveal citrus fruits and blend with intriguing biscuity notes. It enters the mouth velvety, fleshy, lactic, with an expressive and harmonious perlage. It takes its leave with superior persistence marked by ripe fruit, while salt, acidity and sweetness flow in perfect balance.

PAIRINGS: Elegant with shellfish, oysters, shellfish and vegetable tempura. Surprising with smoked burrata, breaded fried mozzarella and grilled tommini. Amazing with mushroom risotto, truffle risotto, carbonara, grilled vegetables and buffalo mozzarella.

SERVING TEMPERATURE: 8°C



