

## Metodo Classico Extra Brut VSQ na Punta



The Nebbione is produced from from the tips of the bunches of the noblest grapes of the Langhe vinified “in bianco,” as a white wine, and harvested from the best-suited vineyards for producing great DOC and DOCG wines. It is a sparkling wine produced in the traditional method with second fermentation in the bottle, resting on its lees for at least 40 months. The delicate tannins of the tips of the bunches of the noblest grapes of the Langhe vinified “in bianco” are the perfect match for its perlage, its bubbles so fine they resemble a dense, platinum fog.

**Denomination:** Metodo Classico Extra Brut

**Harvest:** end of August to beginning of September.

**Vinification:** in stainless steel, with hyperoxygenation of the must. Fermentation under controlled temperatures using selected yeasts.

**Ageing in cellar:** 6 months in wood barrels.

**Second fermentation:** Metodo Classico, resting on the lees for at least 40 months.

**Food pairing:** ideal for before dinner drinks or appetizers. Also perfect with fish, in particular raw, and is a fine pairing for white meat and cheeses thanks to its delicate tannins.

**Serving temperature:** 8° - 12°

**Alcohol content:** range from 12 to 13% Alc/Vol depending on the vintage.

*Soft yellow color with subtle rose reflections, persistent effervescence and fine perlage. Perfume is fine, mineral, with notes of apple, bread crust, and dried fruit. The taste is lively, with good balance, excellent structure, evident acidity, and a persistent finish that is slightly but pleasantly bitter.*