

MATTIA VEZZOLA BRUT S. A.



APPELLATION

Metodo Classico VSQ

BLEND

100% Chardonnay grapes, ripened to perfection on the oldest inner and outer moraines exposed to south and south-east.

SOIL STRUCTURE

Of glacial origin: gravelly moraine with presence of limestone

AVERAGE AGE OF VINES & VINE TRAINING SYSTEM

Over 25 years – bilateral Guyot

HARVEST

Strictly by hand, ensuring that the grapes remain perfectly whole. In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

VINIFICATION

Made from Chardonnay grapes from the best and coolest vineyards around Lake Garda. Slow and soft crushing. First temperature-controlled fermentation keeping the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak casks for about eight months.

Very fine and discreet perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.

AGEING

24 – 30 months following harvest

TASTING

COLOUR: White froth and persistent perlage, with fine bubbles, indicating a long period of ageing. Straw yellow with greenish highlights.

BOUQUET: Intense, pervasive and delicate scent of fresh fruit, with a sensation of maturity. Fragrance of rennet apples with hints of sage and honey.

PALATE: Smooth with excellent complexity and a fully rewarding citrus-flavoured freshness. Fresh, savoury and extremely elegant.

SERVING TEMPERATURE

4 - 6 °C

PAIRING

Pairs well with raw fish, shellfish and oysters.

Cod in sauce, noble poultry and white meat in general.

DISH CHOSEN BY CHEF SERGIO MEI

Seared mullet with oyster leaf and candied tomato.