

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

FULVIO BEO METODO CLASSICO

Denomination: SPUMANTE METODO CLASSICO

PALE STRAW GOLD IN COLOUR, WITH GREENISH TINGES AND FINE, LONG-LASTING BUBBLES. DELICATELY FRUITY ON THE NOSE, WITH A HINT OF YEASTY COMPLEXITY; WELL-BALANCED AND SOFT IN THE MOUTH, WITH A LONG CRISP FINISH.



Grape Variety:

100% GARGANEGA



Area of Production:

CA' RUGATE'S OWN VINEYARDS IN BROGNOLIGO DI MONTEFORTE D'ALPONE.

Soil:

VOLCANIC, RICH IN MINERALS.



Harvest:

BEGINNING OF SEPTEMBER.

Yield:

90 QUINTALS PER HECTARE.



Wine Making Process:

THE FIRST FERMENTATION TAKES PLACE IN STAINLESS STEEL TANKS. THE FOLLOWING SPRING, THIS STILL WINE IS BOTTLED WITH AN ADDITION OF YEAST AND A SECOND FERMENTATION IN BOTTLE FOLLOWS, PRODUCING A FINE MOUSSE. THE WINE MATURES FOR 24 MONTHS WITH ITS YEAST LEES, GAINING FLAVOUR AND COMPLEXITY. IT IS THEN DISGORGED TO REMOVE THE SPENT YEAST AND LABELLED.



Food Pairings:

SEA FOOD; FISH DISHES; IDEAL FOR: APPETIZER; FOR ALL DISHES;



Alcohol:

12.5% CIRCA

Suggested initial serving temperature:

8°C



Production:

25.000

Bottle Size:

750 ML - 1500 ML - 3000 ML - 6000 ML - 9000 ML - 12000 ML - 15000 ML - 18000 ML