



## AUTENTICO

SPUMANTE METODO CLASSICO MILLESIMATO  
DOASGGIO ZERO  
BIOLOGICO

Production area: Casalbordino/Monteodorisio

Facing: southeast / northwest

Type: Brut Classic Method Sparkling Wine

Vintage.

Average production per hectare: 80-100 Q.li

Soil characteristics: Medium texture with the presence of clay and stones.

Refining: 6 months in stainless steel barrels and bottles.

Growing system: spurred cordon espalier.

Harvesting: second week of August

Vinification: White wine at a controlled temperature of 16°C.

Refermentation in the bottle according to the classic method.

Foaming temperature: 14°C

Bottling period: First week of December of the year following the harvest.

Degorgement (sboccatura): After 60 months of aging on the lees in the bottle.

Colour: Straw yellow with bright silver reflections.

Fine and persistent perlage.

Bouquet: On the nose, it is intense and complex, with notes of exotic fruits, including pink flesh. Mineral, it also expresses intense notes of bread crust.

Taste: The palate is dry, warm, and smooth, refreshed by a well-balanced acidity that takes on a rosy hue in the grapefruit note on the finish. Excellent body.

Accostamenti gastronomici: Harmonious and long-lasting, it is best enjoyed with a first course, seasoned with butter, a sprinkling of 18-month-aged Parmigiano-Reggiano DOP, and enhanced with a generous amount of white truffle. It is also excellent served with Bufala Campana DOP mozzarella, extra virgin olive oil, lemon, and green pepper; seafood, shellfish, and semi-seared scallop with lemon. Sophisticated and captivating, it is simply savoured with slow, regular, and continuous sips.

Serve at: 6-8°C

