

## PAS DOSE' 36

### Traditional Method Sparkling Wine



<b>Producer</b>	Ongaresca
<b>Produced in</b>	Costabissara - Vicenza
<b>Sun exposure</b>	South-east-facing hillside
<b>Altitude</b>	180-210m ASL
<b>Soil type</b>	Rich in tufa and clay
<b>Vine training system</b>	Rod and spur
<b>Varieties</b>	Chardonnay 70% Pinot Noir 30%
<b>Vinification method</b>	The grapes are placed in crates, cooled and put directly through the press, leading to a 50% yield of free-run juice. After gentle pressing, the juice is left to cold decant for 12-24 hours. The clarified juice is then fermented at a constant temperature of around 16°C. At the end of the winter, secondary fermentation takes place and the wine is left to age in the bottle in a temperature-controlled environment for around 36 months before disgorgement.
<b>Harvesting method</b>	Manual, using 15kg crates
<b>Vine density</b>	Approx. 3800/ha
<b>Alcohol</b>	12.5% vol.
<b>Characteristics</b>	The bright straw yellow colour presages the very fine and persistent bubbles. The nose is met with delicate notes of bread crust, which give way to a mixture of flowers and white-fleshed fruits. In the mouth, it's energetic and decisive, with a crisp, vibrant opening which, together with its strong sapidity, leaves the palate clean and fresh.
<b>Food pairings</b>	Great as a pre-dinner drink or to accompany any part of a meal. Really good with refined appetisers, pasta dishes, risottos and fish dishes.
<b>Serving temperature</b>	6°C - 8°C