

CORTE QUAIARA®

SPUMANTE METODO CLASSICO CUVÉE SACCOMANI-ENERI Brut



EN Denomination: V.S.Q.(Quality sparkling wine)
Grape variety: Pinot noir 60% and Chardonnay 40%.
Territory: Morainic hills.
Altitude: 150 - 250 meters above sea level.
Vineyard exposure: South-East.
Type of soil: Light sandy .
Training system: Guyot simple.
Average age of vines: 20 years.
Planting density: 6000 vines per hectare.
Harvest: Early harvest by hand. Separate vinification of the various parts of vineyards. Harvest time: first and second decade of August.
Crushing: First and only soft crushing of grapes.
Fermentation: At a controlled temperature.
Aging: 120 months on the lees.

Analytical data at disgorgement:

Alcohol: 12,50% Vol.	Total acidity: 5.67 g/l
Residual sugars: 5,8 g/l	Ph: 3.24
Dry extract: 26.3 g/l	

Vintage characteristics: The 2008 vintage will mark the history of Corte Quaiara with its wealth and generosity. 2008 was characterized by a regular vegetative development of vines without accidents, and by grape clusters of considerable size and quantity. The climate was mild for most of the year with a rather cool August, but in the last weeks of ripening, the air from the Lake Garda becomes warm and dry therefore deciding the character of this vintage.

Organoleptic properties: Clear and brilliant color, with luminous reflections with golden streaks, it has an intense bouquet of bread crust just taken out from the oven and sun-dried field herbs.

In the mouth it is full, persuasive, with hints of ripe fruit, coffee, almond.

The notes of almond and cacao blend gradually with white flowers and dried flowers. The classic scents of ripe fruits complete the whole and affix the seal of full maturity.

Obtained from the first and only soft pressing, the slow and prolonged refermentation in the bottle for 120 months has enhanced the uniqueness of this vintage.