



CLASSIC METHOD SPARKLING WINE CUVÉE SACCOMANI - VENERI

2008 > Brut Nature - 140 months



Designation: V.S.Q.
Grape Varieties: Pinot Noir 60% and Chardonnay 40%
The Territory: Morainic Hills
Altitude: 150 – 250 m.a.s.l.
Vineyard Exposure: Southeast
Soil Type: Sandy Loam
Training System: Simple Guyot
Average Age of Vines: 20 years
Planting Density: About 6000 vines per hectare
Harvest: Hand-picked early harvest. Various parcels of the vineyard vinified separately. Harvesting period in the first and second decade of August.
Crushing: First and only gentle pressing of the grapes
Fermentation: At controlled temperature
Aging: On the lees for 140 months

ANALYTICAL DATA

Alcohol Content: 12,5% Vol. **Total Acidity:** 5,67 g/l
Residual Sugars: 0 g/l **Ph:** 3,24
Dry Extract: 26,3 g/l

Characteristics of the Vintage: The 2008 vintage will mark the history of Corte Quaiara with its richness and generosity. The year 2008 is characterized by a regular and uneventful vegetative growth of the vines, and by clusters of considerable size and quantity. The climate is mild for most of the year with a rather cool August, but in the last weeks of ripening, the air from Lake Garda becomes dry and warm, thus defining the character of this vintage.

Organoleptic Examination: With a clear and bright color, luminous reflections with golden streaks, it has an intense aroma of freshly baked bread crust and sun-dried field herbs.

On the palate, it is full and persuasive with hints of ripe fruit, coffee, almond.

Notes of almond and cocoa progressively blend with white and dried flowers. The classic hints of ripe fruits complete the ensemble and stamp it with the seal of a fully matured vintage.

Obtained from the first and only gentle pressing, the slow and extended refermentation in the bottle for 140 months has exalted the uniqueness of this vintage.