

SPARKLING WINES



AMADEUS

VSQ BRUT

MILLESIMATO



Grape variety: Chardonnay, Pinot Noir
Vineyards age: Chardonnay 1987, Pinot Noir 2008
Serving temperature: 8° C
Training system: Guyot with branched pruning
Alcohol (ABV): 13,0%
Vineyard management: controlled grassing with row processing
Harvest: the first ten days of September

VINTAGE AND HARVEST NOTES

2019 - Ideal climate for harvest, characterized by lacking rainfall and good temperature ranges between day and night. Mild temperatures in the middle of the day. Not too cold winter, cold spring, hot summer and unusual autumn, with temperatures warmer than average.

WINEMAKING

Amadeus was born from the search for an absolute identity, a sort of icon on which to build and make perceive our image of territory. Once harvested strictly by hand, the grapes are pressed whole obtaining must of the highest quality with a maximum yield of 50%. The low pressing yield is the key to preserve the fineness of the final product, maintaining pH values that allow to avoid gustatory imbalances and control an excessive transfer of the color of the grapes (in particular Pinot Noir). Each batch is vinified separately and fermented at low temperatures (17-18 C) both in steel tanks and in precious French oak barrels. Following the alcoholic fermentation we proceed with the malo-lactic one, after which each base rests at least 8 months on the lees before the fermentation, in order to emphasize the elevation of the various Crus.

VINEYARD AREA

From precious crus lying in the municipalities of Capriva del Friuli and Cormons between the alluvial plain of the river Isonzo and the Eocene reliefs of the Collio Goriziano distinguished by hilly areas surrounded by a wide belt of foothills deposits. Collio has always been considered a land of great wines, where the concept of terroir finds its maximum expression.

SOIL COMPOSITION

Formed by the succession of millenary sedimentations of sand and clay that have originated the Ponca hill land, which identifies the complex of limestone marl, recognizable expression of this inestimable (or particular) territory nestled between the sea and the Alps.

CLIMATE

The favorable exposure of the gentle hills and the alternation of warm humid winds of Mediterranean origin with dry cold ones of Eurasian origin, allow the vine to develop a savory and aromatic inimitable heritage.

DISGORGEMENT

March 2024

REFINEMENT

It rests for at least 50 months sur lattes in the dungeons of Castello di Spessa, time necessary to preserve the right evolution, expressing a fine and persistent perlage.

TASTING NOTES

A very fine and elegant perlage; a slightly golden yellow color with bright greenish reflections; a captivating and articulate aroma, from floral to citrus on a mineral background. The taste is imposed by the fullness and richness of the structure, combined with a fine savory-salty mouth with pleasant acidic nerve.

FOOD PAIRING

It perfectly combines raw sea, shellfish, refined finger food, medium-aged cheeses and delicate white meat.

AWARDS:

2019:

- Award Red The WineHunter

2018:

- 4 stars - Vinibuoni D'Italia
- 094/100 - 26° Sparkling Wine Festival 2024 ONAV Verona
- 4 Grappoli Bibenda 2024

2017:

- 91 pt James Suckling
- Award Red The WineHunter
- 4 stars - Vinibuoni D'Italia

PERTÉ

RIBOLLA GIALLA

METODO CHARMAT

Vineyard age: **planted in 2006**

Serving temperature: **8° C**

Training system: **Guyot**

Alcohol (ABV): **12%**

Soil composition: **clayey-sandy
with gravel**

Management of the vineyard:
**controlled grassing
with row processing**

Harvest: **the last ten days of
September**

VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

The grapes of Ribolla Gialla are pressed with a soft process to preserve the integrity of the skins.

Before fermentation, the must obtained is cold decanted.

Fermentation takes place at a controlled temperature of 18° C.

Subsequently, the wine is decanted and left to mature on the fine lees until March.

The second fermentation takes place in an autoclave at low temperature for about two months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Pale straw yellow color with fine and persistent perlage. On the nose, delicate notes of hawthorn and white peaches.

The fresh and delicate palate has a pleasant aromatic length.

FOOD PAIRING

Excellent as an aperitif wine, perfect throughout the meal and in particular with raw fish, fried fish, pumpkin risotto, fresh fatty cheeses such as buffalo mozzarella and sheep's ricotta.

AWARDS

2022:

- Premio Qualità Prezzo di Berebene 2024 - Gambero Rosso

2018:

- 4 Stars Vini Buoni D'Italia



AMADEUS

VSQ BRUT

MILLESIMATO

MAGNUM



Grape variety: Chardonnay,
Pinot Noir
Vineyards age: Chardonnay 1987,
Pinot Noir 2008
Serving temperature: 8° C
Training system: Guyot
with branched pruning
Alcohol (ABV): 13,0%
Vineyard management: controlled
grassing with row processing
Harvest: the first ten days of
September

VINTAGE AND HARVEST NOTES

2018 - Excellent climate for harvesting, characterized by low rainfall and good temperature ranges between day and night. Mild temperatures in the middle part of the day. Not too cold winter, cold spring, warm summer and unusual autumn with temperatures warmer than average.

WINEMAKING

Amadeus was born from the search for an absolute identity, a sort of icon on which to build and make perceive our image of territory. Once harvested strictly by hand, the grapes are pressed whole obtaining must of the highest quality with a maximum yield of 50%. The low pressing yield is the key to preserve the fineness of the final product, maintaining pH values that allow to avoid gustatory imbalances and control an excessive transfer of the color of the grapes (in particular Pinot Noir). Each batch is vinified separately and fermented at low temperatures (17-18 C) both in steel tanks and in precious French oak barrels. Following the alcoholic fermentation we proceed with the malo-lactic one, after which each base rests at least 8 months on the lees before the fermentation, in order to emphasize the elevation of the various Crus.

VINEYARD AREA

From precious crus lying in the municipalities of Capriva del Friuli and Cormons between the alluvial plain of the river Isonzo and the Eocene reliefs of the Collio Goriziano distinguished by hilly areas surrounded by a wide belt of foothills deposits. Collio has always been considered a land of great wines, where the concept of terroir finds its maximum expression.

SOIL COMPOSITION

Formed by the succession of millenary sedimentations of sand and clay that have originated the Ponca hill land, which identifies the complex of limestone marl, recognizable expression of this inestimable (or particular) territory nestled between the sea and the Alps.

CLIMATE

The favorable exposure of the gentle hills and the alternation of warm humid winds of Mediterranean origin with dry cold ones of Eurasian origin, allow the vine to develop a savory and aromatic inimitable heritage.

DISGORGEMENT

March 2023

REFINEMENT

It rests for at least 50 months sur lattes in the dungeons of Castello di Spessa, time necessary to preserve the right evolution, expressing a fine and persistent perlage.

TASTING NOTES

A very fine and elegant perlage; a slightly golden yellow color with bright greenish reflections; a captivating and articulate aroma, from floral to citrus on a mineral background. The taste is imposed by the fullness and richness of the structure, combined with a fine savory-salty mouth with pleasant acidic nerve.

FOOD PAIRING

It perfectly combines raw sea, shellfish, refined finger food, medium-aged cheeses and delicate white meat.

AWARDS:

2018:

- 4 stars - Vinibuoni D'Italia
- 094/100 - 26° Sparkling Wine Festival 2024 ONAV Verona
- 4 Grappoli Bibenda 2024

2017:

- 91 pt James Suckling
- Award Red The WineHunter
- 4 stars - Vinibuoni D'Italia