

EXCELLENCE LINE



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

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

COLLIO ROSSO

CASTELLO DI SPESSA

Vineyard age: planted in 1998

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 15%

Sugar rate: <1 g/L

Total acidity: 4,5 g/L

**Vineyard management:
controlled grassing
with row processing**

**Harvest:
in the middle of October**



VINTAGE AND HARVEST NOTES

2008 - The winter was characterized by mild temperatures and frequent rainfall as not experienced in several years. This situation, which continued into the spring period, affected the vegetative awakening of the vine, which occurred with considerable delay. The warm and sunny days, which distinguished the months of August and September, allowed the ripening phase of the grapes to be accelerated. Given the late summer weather pattern, the grapes were healthy and without particular problems with rot.

WINEMAKING

Fermentation in oak tanks for 15-20 days. After the end of the malolactic, the wine is then aged in barriques for 24 months.

It was then aged in bottle for a long time in the cellars of the Castle before being marketed.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Intense garnet color with ruby reflections. The elegant and enveloping nose reveals notes of sweet spices and red fruit, hints of licorice, cocoa and leather background. Finely spicy and vanilla, very persistent and ample in the mouth. Tannic and silky with a long and persistent finish.

FOOD PAIRING

Prince of the production of red wines goes well with grilled or stewed meats, roast beef, lamb and kid and game. Also excellent with long-aged cheeses.

AWARDS:

2005:

- 92 pt Decanter WWA 2021

COLLIO BIANCO

CASTELLO DI SPESSA

Vineyard age: **planted in 1993**

Serving temperature: **10-12° C**

Training system: **Guyot**

Alcohol (ABV): **13,5%**

Sugar rate: **1,5 g/L**

Total acidity: **5 g/L**

Management of the vineyard:
**controlled grassing
with row processing**
Harvest: **the first ten days of
October**



VINTAGE AND HARVEST NOTES

2015 - The sprouting period (April 10-15) and flowering period (May 30) were average for the Collio area. The veraison stage (third decade of July), however, advanced the average record by a few days. Infrequent rainfall and high summer temperatures in July and August inhibited the proliferation of botrytis (and rot) on the clusters, allowing for a qualitatively optimal harvest, which was characterized by an excellent level of technological maturity.

WINEMAKING

During the harvest the grapes are subjected to a strict sorting process, to optimize the quality of the raw material. Then there is a maceration for one night at a temperature of 5 °C. The grapes are then pressed with a soft process to safeguard the integrity of the skins and thus avoid crushing. Cooling of the must with cold decanting in stainless steel tanks. First transfer directly into barrique, where both alcoholic and malolactic fermentation take place. Then, it ages in barrique for 6 months according to vintage. It clarifies only if necessary. Bottling with light filtration and then aging in bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

A wine of exceptional power and structure. The fermentation in barrique gives it a majestic complex and irresistible bouquet of aromas. The palate is full, broad and full-bodied.

FOOD PAIRING

An incomparable combination with fish soup, baked fish, boiled and mustard. Perfect with goose liver and noodles with truffles.

AWARDS:

2015:

- 92 pt James Suckling
- 97 pt Doctor Wine
- 95 pt Italy's Finest Wines
- 92 pt The Wine Journal

2013:

- 92 pt James Suckling
- I Vini di Veronelli

2012:

- 92 pt James Suckling
- I Vini di Veronelli