

## Lorenzo Maria Sole – VSQ Metodo Classico



A perfect mix of tradition, innovation and personality: a well-balanced Metodo Classico sparkling wine which combines the firm structure of Pinot noir with the pleasantness of Chardonnay.

### Vineyards

A blend of Pinot Noir and Chardonnay grapes grown in our own vineyards, it is obtained by soft-pressing whole grape bunches.

### Harvest & winemaking

Harvest begins from August 18 to Sept. 2nd. Vinification takes place in stainless steel vats at 17° C. The “tirage” is carried out in the spring and second fermentation temperature is 16/17°C. The “elevage sur lies” goes on 36 to 60 months, following the harvest, extracting as much proteins and aromas as possible, thus imparting complexity and roundness to the wine.

### Tasting Notes

Pale straw colour with greenish hues that fade away over time, a fine bead with moderately sized bubbles. A bouquet encompassing red apples, peaches, and white flowers, with evident hints of bread crust. Fresh and full palate – we suggest to drink it throughout the meal. It provides an ideal accompaniment for appetizers, first courses, fish and shellfish, but also for cured meats and cheese. Serving temperature: 8-10°C. Total alcohol: 12.8-13% vol.