

SOTTOSOPRA BRUT *Metodo classico V.S.Q.*

Produced from Chardonnay, Pinot Nero and Pinot Bianco grapes, this Sparkling Wine gets its bubbles via the METODO CLASSICO (Champagne Method) with 18 months ageing on the lees before disgorging. Ideal as an aperitif, it is best served chilled at 8°C in a flute.

Grape Variety: Chardonnay, Pinot Nero and Pinot Bianco.

Vineyard: The grapes are grown on the slopes of the Bergamo hills where our vineyards are located.

Vinification: the carefully selected hand-harvested grapes are crushed, de-stemmed and soft pressed soon after picking. The three different varieties, Chardonnay, Pinot Nero and Pinot Bianco are vinified separately: the fermentation of Pinot Nero and Pinot Bianco occurs in temperature-controlled stainless steel tanks mainly to preserve their fruity qualities; a small percentage of Chardonnay is aged in French oak tonneaux where it undergoes malolactic fermentation and lees stirring for about 6 months. The final blend is then assembled and bottled to undergo the second natural fermentation inside the champagne bottle and the ageing on the lees. The entire process lasts 18 months. Finally the “disgorging” and “dosage”, or the addition of “liqueur d’expédition” to the disgorged bottle, and the final corking, are performed.

Alcohol: 12,5% Vol.

Closure: ‘Mushroom’ cork

Bottle Size: 0,75l - 1,5l.

Case Size: 6 bottles (0,75l); 3 bottles (1,5l); single bottle (1,5l).



4 EVER Spumante Brut

Produced from Chardonnay grapes, this sparkling wine is fermented using the Charmat method. It can be served as an aperitif or accompanied with fish, seafood and white meat dishes. Serving temperature 8°C.

Grape Variety: 100% Chardonnay

Vineyard: The grapes are grown on the slopes of the Bergamo hills where our vineyards are located.

Vinification: Fermented in traditional, temperature-controlled stainless steel vats. The following spring the wine undergoes a second fermentation using the Charmat Method in large tanks. Then the wine spends 4 months on the lees prior to bottling and corking using “mushroom style” corks.

Alcohol: 12% Vol

Closure: ‘Mushroom’ cork

Bottle Size: 0,75l

Case Size: 6 bottles



“MATISSE” Vino Spumante Aromatico di Qualita’

Produced from Moscato di Scanzo, a rare autochthon grape variety from Bergamo (Lombardy), it is a sweet, red and aromatic sparkling wine. It is fermented using the Charmat method. Ideal as a dessert wine, it is best served at 8°C.

Grape Variety: 100% Moscato di Scanzo

Vineyard: The grapes are grown on the slopes of the Bergamo hills where our vineyards are located.

Vinification: Fermented in traditional, temperature-controlled stainless steel vats using the Charmat Method. The wine spends 4 months on the lees prior to bottling and corking using “mushroom style” corks.

Alcohol: 7 % Vol

Closure: ‘Mushroom’ cork

Bottle Size: 0,75l



Cantina
Bergamasca