



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013



L'APE

Spumante Metodo classico Brut

GRAPES: 100% Cortese

TYPE: Classic method sparkling wine

SOIL: Moderately deep red soils from ferrallitic clays, gravels and sands, with neutral pH and good water retention-

TERROIR: The hills to the north of Gavi. Average altitude of 330 m.

PLANTATION: Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, easterly-westerly exposure.

CULTIVATION: Integrated pest management, grassing in alternate rows, nutrition with manure, no leaf stripping.

HARVEST: The grapes are harvested into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, fermentation and static fining in temperature-controlled stainless steel tanks. Vinification is followed by tirage and prise de mousse on lees in the bottle, for nine months. The wine is then disgorged, with minimal addition of sulphites, and rests in the cellar for at least two months before being released for sale.

ANALYTICAL DATA: 12.5% alcohol

6 g/l residual sugars

5.12 g/l total acidity

SENSORY NOTES L'Ape is the Classic Method sparkling wine that perfectly interprets the joyful ritual of aperitifs. Its brilliant straw yellow colour reveals a fine and persistent perlage. Fresh and lively, it offers savoury harmonies that smell of lychees and yellow citrus fruits. The palate is fragrant, with a pleasant acidity and captivating minerality. The finish expresses pleasantly persistent notes of grapefruit, tangerine and sugar cane.

PAIRINGS: Excellent with sweet green olives, parmesan cheese, savoury appetisers, olives all'ascolana and classic canapés. Intriguing with smoked salmon, vitello tonnato, shellfish and vegetable tempura and chicken salads. Delicious with pizza and fried chicken.

SERVING TEMPERATURE: 8°C

