

SOGNO DOSAGGIO ZERO 2016 SETTANTADUE MESI



Typology: Classic Method.

Vineyard: Costalunga in Cavaso del Tomba.

Altitude: 320 meters above sea level.

Grapes: Manzoni Bianco 100%.

Vinification: the grapes are harvested by hand and pressed in a conditioned environment, then the wine ferments and rests in steel before being drawn.

Maturation: 72 months on the lees.

Dosage: Non-dosè.

Visual sensation: crystalline, splendid straw yellow with sparkling gold reflections, continuous and very fine effervescence.

Olfactory sensation: crispy notes of yeast mingle with an intense flavour, mineral and citrus notes, hints of toasted almonds and Mediterranean spices. Fruity notes of candied citrus fruits follow.

Gustatory sensation: extremely elegant, straight and enveloping.

The savoury-acid backbone is the soul of the whole taste, long and wide on the palate, with fresh and candied fruit notes.

In the elegant aftertaste, notes of zabaglione and liquorice round off the kaleidoscope of flavours in this unique sparkling wine.

It is a rather broad sip, with a calibrated evolution of tertiary elements, that tells you about the great classic method oxidation.

The finish is long with smoky hints.

Impressions: The decision to produce a RESERVE version with more than 72 months on the lees comes from the awareness of the power of this wonderful classic method. It has been easy to stay true to the ZERO DOSAGE, because the wine achieved its balance during its long maturation in the bottle.

The limited number of bottles produced (around 300 of 0.75 litres and 40 magnums) are the sign of exclusivity that the winery wanted to give to this personal version of SOGNO DOSAGGIO ZERO.

Try it with: grilled steak from Sorana della Pedemontana, Venetian liver.

Serving temperature: 8 ° C.

BOTTIGLIA	TAPPO	GABBIETTA	CAPSULA
VETRO GL71	SUGHERO FOR 51	ACCIAIO FF40	ALLUMINIO ALL 41

VERIFICA LE DISPOSIZIONI DEL TUO COMUNE