

# AUGUSTO 10-10

“DEDICATED FROM A FATHER TO HIS SON”



## DENOMINATION

Classic Method Sparkling Wine

## GRAPES

Durella and Chardonnay

## YIELD

40 q/ha

## GROWING AREA

West-facing vineyards surrounding Corte Giacobbe, in the hills area of Roncà, between two extinct volcanoes, Calvarina and Crocetta, in the eastern sector of the Soave DOC, in the Veneto region. The hillslope vineyards lie at an elevation of about 400 metres.

## SOIL PROFILE

Volcano-derived soils rich in basalt and in grey and black tuff.

## TRAINING SYSTEM

Vines trained to the traditional Verona pergola, at 4,000 vines per hectare, and to the Trentina pergola at 5,500 vines / ha.

## HARVEST PERIOD

September-October. Hand-picked into small crates.

## VINIFICATION

Whole-cluster pressing into separate lots of must, followed by controlled-temperature fermentation in large oak ovals, and large and small oak barrels.

## MATURATION

In large Austrian oak ovals and 225l. French barrels. In the following spring, the final cuvée is assembled, which includes a small amount of older reserve wine. The cuvée is then bottled and undergoes the secondary fermentation and ageing in the bottle for approximately 10 years. Following disgorgement, the wine ages a further six months or so.

## SENSORY PROFILE

Shimmering gold in appearance, shot through with deeper gold highlights. Long-lingering bead of dense, tiny bubbles. The bouquet is pronounced and multi-layered, with fragrant tropical fruit, and a vein of minerality that provides a dynamic thrust. In the mouth, acacia honey and a hint of tropical fruit complement a creamy, silken mouthfeel. Ten years' maturation sur lie gifts an unbelievably-complex finish that amazes with its elegance and clean-edged crispness.

## SERVING SUGGESTIONS

Delicious with aged cheeses, fish and shellfish dishes.

## SERVING TEMPERATURE

6-7° C