



BLANC DE NOIRS

Metodo Classico Tradizionale

Grapes: Raboso

Blanc de Noirs is a Traditional Method produced with Raboso grapes, an indigenous red grape variety vinified in white. The wine tells a new and sophisticated interpretation of Raboso, an iconic expression of the Piave Valley, in north-eastern Italy. On the palate it is elegant, fresh, with an interesting structure and a rich aromatic profile, balanced by a pleasant acidity.

TECHNICAL SHEET

NAME OF THE WINE: Spumante Metodo Classico Tradizionale.

TYPE: Brut.

GRAPES: 100% Raboso.

PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this Refosco vineyard is located at about 10 km from the Adriatic Sea and at 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.250 vines per hectare trained with "guyot" system.

YEAR OF THE PLANTATION: 2021.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: end of October, when the grapes have still a good level of acidity. The grapes are harvested by hand and are brought in cases to the winery in Fossalta di Piave.

VINIFICATION: soft pressing, cool static clarification and fermentation at controlled temperature.

SECOND FERMENTATION: the cuvée is made in spring. Then it is bottled, and second fermentation takes place at 12°C.

MATURATION: 36 months at the temperature of 12°C.

TASTING CHARACTERISTICS: the long refinement in the bottle on its natural indigenous yeasts allows it to develop a rich structure, with hints of bread crust, walnuts and almonds, all balanced by a refreshing mineral finish.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal with any gastronomic combination. It matches masterfully with oysters, seafood and raw scampi.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 20 years, reaching the top after 15 years from the vintage.

ALCOHOL CONTENT: 12-12,5% by vol. (depending on the vintage).

RESIDUAL SUGAR: 7 g/l.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 88,2x300.

BOTTLE AND CASE WEIGHT kg (full): 1,58 kg/bt, 9,9 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 17 layers of 5 cases, 85 cases per pallet, 510 bottles.

CASE SIZE mm (length x width x height): 485x330x105.