



VINO SPUMANTE DI QUALITÀ Metodo Classico

Dilva



CLASSIFICATION: Vino Spumante di Qualità (V.S.Q.)

TIPOLOGIA: Metodo classico - Dosaggio zero

PRODUCTION METHOD: very early harvest, during the last fifteen days of August. The grapes are hand-picked and placed in ventilated plastic crates. The grapes are pressed directly and protected against the effects of oxygen with dry ice. The must undergoes static decanting and then alcoholic fermentation begins, at a temperature of 14-15 °C. Dry ice is used throughout the production cycle, from fermentation to ageing, to protect the must. When fermentation is completed, the wine is aged in barriques for four months. Tirage takes place in spring, with fermentation for the prise de mousse in the bottle lasting 20-25 days, carried out in conditioned rooms at 16 °C. The wine spends at least 18 months “sur lattes”, during which the yeasts produced by the prise de mousse are returned into suspension every two months, using the “coup de poignet” technique. When ageing is complete, disgorging and the addition of the “liqueur d’expédition” take place. Dilva then ages for another month.

BOTTLES PRODUCED: approximately 2,500 bottles – 250 magnums.

YIELDS PER HECTARE: 10 tonnes/ha

ANALYTICAL DATA

Alcohol: 12.5% vol.

Net dry residue: 18-19 g/litre

Total acidity: 8.5 – 9 g/litre

ORGANOLEPTIC CHARACTERISTICS

Colour: rose petal, with a fine and plentiful perlage;

Nose: fine and clear, with evident notes of raspberry, fruits of the forest and rose, closing with toasted notes;

Taste: the “crisp” sparkle is followed by a good mineral balance. The deep and very persistent flavour ends with a savoury aftertaste. The sensations felt in the nose re-emerge, hinting at red fruits.

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