

Pojer e Sandri

Cuvée Extra Brut

CLASSIC METHOD

The color is Intense straw yellow, very fine perlage with a persistent crown.

With a mature fragrance, it clearly recalls the characters of Chardonnay, with aging there are hints of vanilla, almond paté, hazelnut, hay, moss, flint.

The taste is extremely dry, frank, with a lot of character and an important structure.

Considered the characters, not dosed and rather mature, it is considered a sparkling wine for the whole meal.

Vineyard situation: Faedo in Pianezzi at 500 m above the sea level with South-West exposure and Palai locality at 700 m. above the sea level. with southern exposure; Cembra in Valbona (lateral valley to the Val di Cembra) at an altitude of 450 m. above the sea level.

Training system: "pergoletta trentina aperta" with a vine density of 6500 plants for hectare.

Soil: Faedo is located between the Permian formation of the porphyritic platform and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomites. The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Valbona, on the other hand, was shaped in ancient times by the retreat of glaciers and later by the work of the Scorzai stream. Digging in the porphyritic rock (volcanic origin) there are sandy soils with a dark brown color, rich in skeleton (rounded pebbles).

Grape varieties: Pinot nero 35% and Chardonnay 65%.

Alcohol: 12.5%.

Life of wine: 6 - 10 years.

Type of bottle: Champagne in cartons of 6 bottle and Magnum of 1,5 lt.

Notes: fermentation and aging in small oak barrels in contact with one's own yeast with the effect of the "hourglass" weekly the wine must be stirred. The refermentation in the bottle is done in spring using base wines of two vintages and two different varieties, the disgorgement takes place after no less than 36 months on yeasts.

