

CHARACTERISTICS OF THE TERRITORY

VINES: Durella 80-85% and the remaining Chardonnay with manual harvest.

PRODUCTION AREA: Monti Lessini (Veneto).

VINE TRAINING TYPE: Short Veronese Awning.

SOIL: volcanic origin.

HARVEST PERIOD: last days of August.

VINIFICATION

YIELD PER HECTARE: 80-90 quintals/hectare

VINIFICATION: soft pressing at 10-12 °C. The first fermentation takes place in thermo-controlled tanks with temperature around 15-18 °C.

SPUMA: refermentation in autoclave, Method Charmat, for about 30 days.

MATURATION: on its own yeasts in bottle, for a period of not less than 48 months (remuage sûr pupitres). To completed maturation, the bottles are rotated by hand every day for about 30 days, after which it runs disgorgement (dégorgement).

ANALYTICAL FEATURES

ALCOHOL CONTENT: 12,5 %

RESIDUAL SUGAR: 6-7 grams/liter

STORAGE AND SERVICE

STORAGE: away from light, in a cool place with constant humidity.

IDEAL SERVING TEMPERATURE: 4-6 °C

Serve in a flute as an aperitif or in a cup to enhance it all features.

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense straw yellow, with golden reflections.

PERLAGE: elegant.

SPUMA: fine and persistent bubbles.

BOUQUET: reveals fresh hints of Mediterranean scrub with notes of broom flowers and small arbutus fruits. Aromas of exotic fruit, apple and acacia honey.

TASTE: decisive freshness on the palate with fruity notes; body with strong character and personality.

FOOD PAIRINGS: excellent as an aperitif. Ideal with red radicchio risotto or with a fondue of meat and cheese. Perfect with fish dishes.

CIRCOLO

Brut Sparkling Wine, Classic Method (Champenoise), sparkling white.

It is one of our Top wines.

Refined with great personality who like a circle, creates fine and persistent bubbles.



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