



Metodo Classico 20/48 BIO 2020

Grape varieties: Corvina.

Vineyards: The grapes come exclusively from vineyards where organic farming methods are used.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: Fresh grapes harvested by hand between the end of August and the first week in September.

Vinification: The red grapes are harvested by hand and pressed whole in a small press to obtain an amber-coloured must that is then fermented in terracotta vessels. Re-fermentation takes place thanks to the addition of dried Corvina must.

The wine remains in the bottle for at least 48 months before disgorgement. Non-filtered, single-vintage, zero-dosage and sulphite-free.

Description: Fine, lingering perlage. Straw-yellow in colour with amber reflections. On the nose, white flowers and medicinal herbs; dry and mineral on the palate, with a subtle yeast aroma.

Food pairings: Ideal for finger food, to accompany fish and shellfish dishes, or as an aperitif wine.

Serving temperature 10-12°C.

Analytical data:

Alcohol content: 12.40% vol

Sugars: 0.6 g/l

Total acidity: 6.30 g/l

pH: 3.19

Sulphite-free

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