

DANIELE CONTERNO

SPARKLING WINE

## Metodo Classico Extra Brut VSQ *na Punta*



**Denomination:** Metodo Classico Extra Brut  
**Grape variety:** Nebbiolo 100%  
**Harvest:** end of August to beginning of September.  
**Vinification:** in stainless steel, with hyperoxygenation of the must. Fermentation under controlled temperatures using selected yeasts.  
**Ageing in cellar:** 6 months in wood barrels.  
**Second fermentation:** Metodo Classico, resting on the lees for at least 40 months.  
**Food pairing:** ideal for before dinner drinks or appetizers. Also perfect with fish, sushi, and is a fine pairing for white meat and cheeses thanks to its delicate tannins.  
**Serving temperature:** 8° - 12°  
**Alcohol content:** range from 12 to 13% Alc/Vol depending on the vintage.

*Soft yellow color with subtle rose reflections, persistent effervescence and fine perlage. Perfume is fine, mineral, with notes of apple, bread crust, and dried fruit. The taste is lively, with good balance, excellent structure, evident acidity, and a persistent and pleasant finish.*

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WINE IMPORTER

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