

METODO CLASSICO
PAS DOSÉ SPARKLING WINE MILLESIMATO

VINO SPUMANTE DI QUALITÀ
METODO CLASSICO

millesimato



CASTELLO DI
CORBARA®

METODO CLASSICO PAS DOSÉ SPARKLING WINE MILLESIMATO

The metodo classico (“classic,” or champagne method) is the most recent addition to the wine portfolio of Castello di Corbara. It was first produced in 2018, after years of careful studies aimed at identifying the most suitable way to portray our beloved Grechetto grapes in yet a new light. The result is a beautiful nectar, a true expression of our passion for sparkling wine and of course for the local signature white grape variety. The utmost care placed in the cultivation of the grapes endows this wine with unique aromatic depth, enlivened by the elegant effervescence of expertly crafted bubbles. The choice of Pas Dosé (meaning no sugar is added to the liqueur d'expedition) allows full expression of the authentic characteristics of the terroir: the deep sands impart minerality and savouriness, and the temperature variations enhance scents and aromas. Let every sip of this wine take you on a journey across the gentle slopes and windy hilltops; enjoy the enveloping sensory experience of our lovingly crafted metodo classico.

NAME OF THE VINEYARD: Il Poggio

TYPE OF SOIL: The soil is an ancient Pliocene seabed, rich in sand and clay and punctuated by seashells and oyster fossils, which enhances the wine's sapidity and minerality. The vineyard is located on a hilltop, at 350 metres above sea level, where the wind blows plentiful and cool, creating significant temperature fluctuations that fix the aromas firmly in the grapes.

GRAPE VARIETIES: Mainly Grechetto; max 15% Chardonnay since the 2022 vintage

HARVEST: Harvest is initiated when the grapes reach perfect ripeness and is rigorously done by hand, with a careful selection of the best bunches. The grapes are picked in the freshest hours of the morning, so as to preserve acidity and fragrance.

VINIFICATION, MATURATION, BOTTLE-AGEING: Vinification takes place in stainless steel tanks, at a controlled temperature of 12° to 15°C. Following, as per the Champagne method, the wine is inoculated with yeasts, which triggers the second fermentation in the bottle. It is then left to rest in contact with the yeasts for four long years of bottle-ageing, at a temperature of 15°C.

SENSORY EVALUATION: Excellent mousse, fine and persistent. Charming, radiant, golden colour. The nose carries notes of salted peanuts, toasting, ripe fruit, and yellow flowers just past the blooming point. First on the tongue is the life-force of this wine, fiercely fresh, which gradually thins out. Soon follows the sapidity, finally giving way to the almond glow of Grechetto, for a taste of great impact that summons a sense of youthful liveliness.

FOOD PAIRING: This wine's delightful tartness, a fine expression of the grape variety and its native soil, makes it a wonderful companion for a wide range of dishes. Excellent matches are flavours marked by some degree of sweetness: seafood or mushroom risotto, shellfish, salmon, hand-crafted mortadella (Cinta Senese pork), white meat, guinea fowl. Perfect to enjoy throughout the meal. Serving temperature: 8-10°C