



CASCINA CHICCO
azienda agricola



CUVÉE ZERO

METODO CLASSICO EXTRA BRUT

Date of harvest: mid- to late August

Wine-making: the grapes are gently pressed in cold temperatures after the harvest, after which is the first fermentation that serves to exalt the vine variety's characteristics. After 6 - 8 months aging in steel, we bottle the wines for the second fermentation.

At this stage, the perlage develops while under a constant temperature of 14° C, zero dosage.

Aging: 30 - 36 months in bottle on its lees at the constant temperature of 12 - 13° C.

Tasting notes: straw-yellow in color, with light green reflections. The perlage is exceptionally fine and its fresh aroma recalls the yeast of bread crust. In the mouth it is very fresh, dry and persistent.

Dishes: it's perfect as an aperitif or with fish, vegetables, and white meat courses.

Recommended serving temperature: 6 - 8° C.

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