



LASTEROSSE METODO CLASSICO

CLASSIFICATION

Quality sparkling wine - Extra-Brut

NAME

Lasterosse classic method

COMPOSITION

100% Groppello grapes

TERRITORY

Romallo (TN) - Val di Non.

Clay soils with presence of rock. Sunny position. High slopes.

Yield 60 q.li/Ha

CULTIVATION SYSTEM

Guyot a 650-730 m s.l.m.

HARVEST

Manual and late collection (II-III decade of October)

WINE MAKING

In white, in reduction in stainless steel barrels.

Aging over 36 months on yeast and aging in bottle.

GUSTATIVE NOTE

Color: straw yellow.

Perlage: fine and persistent.

Aroma: Aroma of dried fruit with hinting notes.

Taste: Dry and firm. Sapid with a delicate almond base.

ALCOHOL CONTENT

11,5% vol.

SERVICE TEMPERATURE

6° C

FOOD COMBINATION

As an aperitif, excellent with cured meats.

Of broad adaptability recommended for the whole meal.

Az. Agricola Pietro Pancheri
via 4 Novembre, 33
Romallo (TN)

+33 348 3345105
pietropancheri@gmail.com
www.lasterosse.it