

“Me País” Spumante Metodo Classico



Color

Straw yellow with greenish reflections

Fragrance

Intense aroma with varietal notes

Flavour

Balanced taste, very pleasant and complex on the palate, well-structured, and with a pleasant acidity

Combinations

Excellent as an aperitif for special occasions and with fish dishes. At the same time, thanks to its complexity, it pairs well with elaborate dishes

How to serve it

Serve at 6-8°C

Storing

Store in a cool, dark place.

Wine-making

White wine vinification, followed by tirage (during February). Aged on the yeasts for approximately 36 months and a further 6 months in the bottle after disgorgement.

Grapes

White grapes

Vineyard description

The Francesco vineyard is located in Madonna dei Monti, in the municipality of Grazzano Badoglio, at an altitude of approximately 350 meters above sea level. The soil is predominantly clay (45%), with the remainder composed of equal parts silt and sand. The geological formation is part of the “Areniti di Tonengo” sedimentary rock formation, dating back approximately 14-15 million years.

