

# WSQ Metodo Classico Brut

*Our Metodo Classico sparkling wine, made from Chardonnay grapes, is characterized by a pleasant elegance and a rounded minerality. The slow ageing process of about 12 months results in a wine with a creamy mousse and fine, persistent perlage.*

*Created to commemorate the first anniversary of Dimora Dosio, this wine aims to celebrate hospitality in all its forms.*



**Variety:** Chardonnay

**Soil composition:** rocky hillside vineyards

**Harvest:** by hand, early harvest from mid August



**Vinification:** involves a double fermentation, the first in stainless steel tanks immediately after harvest, and the second directly in the bottle (classic method);

**Ageing:** approximately 12 months of maturation on the lees in the bottle.



**Colour:** straw yellow with green reflections, accompanied by a creamy foam and a fine, persistent perlage;

**Nose:** fine and elegant with complex notes of fresh fruit;

**Taste:** balanced and well-structured, characterized by excellent sapidity and aromas of fresh almond and spices.



**Serving temperature:** 4-6°C

**Food pairings:** thanks to its versatility, it can be served from appetizers to dessert. It is ideal with shellfish, caviar, fish crudités, as well as white meats and fine cured meats.

# DOSIO