



TENUTA
MADDALENA

Italian wine

TEMPESTA

Spumante Brut metodo classico
Classic Method Sparkling Wine



Alcohol: 12,5 % vol

Sugar: 6 g/l

Production area: Volta Mantovana

Grapes: 100% Chardonnay

Vine cultivation system: Arched cane.

Yield: 100 quintals per hectare

TASTING NOTES

This wine is characterized by a golden yellow colour and a fine and persistent perlage. Mineral and fresh and at the same time harmonious and with great personality. The fresh and fruity notes of apple and citrus fruits combine with vanilla and toasted bread fragrances with a long persistence on the palate.

WINE MAKING

The Chardonnay bunches are harvested by hand around the middle of August in order to keep a high level of acidity, a fundamental element for the longevity and freshness of a classic method sparkling wine. After the destemming process, grapes undergo a soft pressing, skins are separated from the must and fermentation process starts thanks to the use of selected yeasts, with constant temperature control.

The wine is then bottled and it undergoes a second fermentation. This second fermentation taking place inside every single bottle is triggered thanks to the addition of a mixture made up of wine, sugar and selected yeasts (called liqueur de tirage). Yeasts and wine age together in the bottle for at least 24 months, at the end of this period we proceed to the "remuage" operation which ends up with the positioning of the bottles on their tip. The bottles are then disgorged and filled with a "liqueur d'expédition" (a special blend developed by our oenologist containing wine of the same vintage as the base wine plus selected ingredients that determine the character of the wine) which will bring our sparkling wine to a dosage "Brut" (about 6 g/l).

PAIRINGS

Ideal for an aperitif but also with delicate fish dishes, including raw fish and lightly seasoned cured meats.

Suggested wine serving temperature: 6-8°C