



CA' DEL MORINO

CLASSIC METHOD

Vino Spumante di Qualità Brut

Non-vintage

Collection under Lock and Key Wines: iconic wines produced only by Mossi 1558 Winery.

Refined spumante, with an elegant perlage and an ample bouquet.

Made using the champagne method, it is the appropriate wine to celebrate indelible moments.

GRAPE VARIETY: 70% Ortrugo, 20% Pinot noir, 10% Chardonnay

TERROIR: vineyards are located in the district of Ziano Piacentino (Piacenza); the age of the grapevines varies from 37 to 12 years old and the plantations are placed on a hillside with a gradient of 15%. The plots have a clay soil, they are 200 m above the sea level and they are facing North-East. Vines are trained using the espalier technique and the planting pattern is 2.4 x 1.4 m. Ortrugo and Chardonnay varieties are pruned by the Guyot system, while Pinot noir is spur-pruned. Planting density is 3000 vines/ha and the yearly yield per hectare is 9000 kg.

HARVEST AND VINIFICATION: grapes are carefully selected and hand-picked at the beginning of August. The whole bunches are softly pressed with a yield of 45%. Fermentation takes place in steel tanks at a low temperature (around 18° C). The wine is kept until the following spring when the tirage will occur. After the foam formation, it is refined on the lees for at least 36 months. Then we proceed to the disgorging and the dosage.

AGEING POTENTIAL: 36 months

ALCOHOL CONTENT: 12% vol

RESIDUAL SUGAR: 6 g/l

TOTAL ACIDITY: 7 g/l in tartaric acid

CARBON DIOXIDE PRESSURE (20° C): 5.5 atm

COLOUR: bright straw yellow.

EFFERVESCENCE: fine and persistent perlage.

NOSE: fine floral bouquet enriched with bread crust and mineral notes.

PALATE: dry, fresh and pleasantly sapid.

FOOD PAIRING: it can be enjoyed during the entire meal: from the aperitif to the appetizers, from first courses like pasta or rice to main courses like white meat, vegetables or cheeses.

RECOMMENDED GLASS: flute goblet; to be served at 8°-10° C.

FIRST VINTAGE: 1986

PACKAGING: 750 ml champagne bottle, 6 per case and gift box; 1500 ml only in gift box and 3000 ml in wooden case.

PRODUCTION: 5000 bottles/year (750 ml, 1500 ml and 3000 ml).





AWARDS AND SCORES

2019: gold medal at [WOW - The Italian Wine Competition](#) - Bubbles Jury.

