

MATTIA VEZZOLA BRUT S. A.



**APPELLATION**

Champenoise Method

**BLEND**

100% Chardonnay, ripened to perfection on the oldest inner and outer moraines exposed to south and south-east.

**SOIL STRUCTURE**

Of glacial origin: gravelly moraine with presence of limestone.

**AGE OF VINES & VINE TRAINING SYSTEM**

Over 25 years → Bilateral Guyot

**HARVEST**

Strictly by hand, ensuring that the grapes remain perfectly whole.

In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

**VINIFICATION**

Made from Chardonnay grapes from the best and coolest vineyards around Lake Garda. Slow and soft crushing. First temperature-controlled fermentation keeping the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak barrels for about eight months.

Very fine and elegant perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.

**AGEING**

24 – 30 months following harvest

**TASTING**

**COLOR:** White froth and persistent perlage, with fine bubbles, indicating a long period of ageing. Straw yellow with green reflects.

**BOUQUET:** Intense, persistent and delicate scent of fresh fruit, with a sensation of maturity. Fragrance of rennette apples with notes of sage and honey.

**PALATE:** Smooth with excellent complexity and a fully rewarding citrus-flavoured freshness.

Fresh, savoury and extremely elegant.

**SERVING TEMPERATURE**

4- 6 °c

**PAIRING**

Pairs well with raw fish, shellfish and oysters.

Cod in sauce, noble poultry and white meat in general.

**RECOMMENDATION OF CHEF SERGIO MEI**

Seared mullet with oyster leaf and candied tomato