

MATTIA Vezzola Créant S. A



APPELLATION

Champenoise Method Garda COD

BLEND

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

SOIL STRUCTURE

Of glacial origin: gravelly moraine with presence of limestone.

AVERAGE 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 of the whole grapes. 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: Exceptionally fine, harmonious and crisp perlage, creating chains of bubbles and a light froth. Straw yellow with very slight green reflects.

BOUQUET: Clearly evident complexity with rich and inviting notes of white fruit, like Decana pears, with citrus and dried fruits in the end.

PALATE: Pervasive, enveloping and generous, its acidity is incorporated perfectly into the sweetness of its flavours of beautifully ripened fruit revealing its elegance and sensual harmony, sustained by outstanding finesse.

SERVING TEMPERATURE

4 – 6 °C

PAIRING

Serve with fish carpaccio and tartare, oysters, caviar and shellfish.

RECOMMENDATION OF CHEF SERGIO MEI

Risotto with raw prawns and crayfish