

MADREPERLA
SPUMANTE GRAN CUVÉE METODO CLASSICO 2015



**CONCOURS MONDIAL
DE BRUXELLES 2012**



**INTERNATIONAL
WINE & SPIRIT
COMPETITION
LONDON 2012**



**INTERNATIONAL
WINE & SPIRIT
COMPETITION
LONDON 2013 -
2011 - 2010**



**INTERNATIONAL
PACKAGING
COMPETITION
VINITALY - BRONZO
2009**



MADREPERLA

SPUMANTE GRAN CUVÉE METODO CLASSICO 2015

Vineyard

Growing area: Marche, province of Ancona.

Location: in the Verdicchio dei Castelli di Jesi area

Age: 8–35 years.

Soils: alluvial marine sedimentary origin, with prevalence of clay and sand.

Aspect and elevation: Verdicchio: 400 mt. a.s.l.

Varieties and growing practices

Grapes: 100% Verdicchio

Training system: arched cane and double guyot.

Vineyard density: 1700-3500 vines per hectare.

Yield: 9 t. of grapes/ha.

Vinification

Harvest: hand harvest and gentle pressing of the clusters previously cooled.

Vinification: low-temperature fermentation for several months. The wine is bottled in the spring and slowly acquires effervescence, without addition sucrose but with the natural sugars of the grape, remaining on the lees for at least 48 months.

Liqueur d'expedition: key of the style and taste of the cuvee, contains carefully calibrated amounts of several vintages of Verdicchio Riserva Vigna Novali, as well as Verdicchio spirits that have been aged in old barriques for a minimum of 10 years.

Maturation: in bottle after disgorgement.

Tasting notes

Appearance: straw-yellow colour with coppery highlights, long and fine perlage.

Bouquet: lovely fragrances of fresh baked bread

Palate: generous body with all of its components in superb balance.

Alcohol

12,50% vol.

Cellaring

This sparkling wine is already remarkably delicious and ready to be enjoyed even just a few weeks after disgorgement, Madreperla can certainly spend much more time in the bottle and will impress collectors for a number of years.

Serving suggestions

Its elegant and soft structure and its impressive minerality suggest to drink it with the finest seafood dishes, both traditional and modern cuisine. Try it for the whole meal.

Serving temperature

10° C.