

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367



METODO CLASSICO MILLESIMATO

GAVI EXTRA BRUT – D.O.C.G.

Produced by Castello di Tassarolo of Marchesi Spinola
Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Estate vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of “green- manure”, biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

Cortese di Gavi (100%)

PRODUCTION TECHNIQUE

This is the classic method that perfectly interprets the joyful rite of the Aperitif. The process of wine making starts with an **early hand harvesting** of the Cortese di Gavi grapes. It follows the **first fermentation** the bottling in the presence of sugars and yeasts. Finally ends the process a long stay on the lees of the **second fermentation** in bottle: **over 24 months**. When it is ready, it is disgorged and the mushroom cap is put on. All of this contributes to the making of this refined extra brut that has fine bubbles, which gives a delicate, generous and persistent effervescence.

TASTING NOTES AND MORE



Colour

Light golden,
lively and bright.



Bouquet

Intense and lasting; a first impression of fruitiness leads on to intense aromas of white chocolate, which soften into honey and spices, giving an overall impression of great elegance.



Flavour

Dry, full, fresh, firm, and decisive; long-lasting, velvety feel, with refinement given by the long period of yeast contact; balancing acidity and an attractive almond flavour.



Yeasts

Indigenous, of our own grapes.

% Alcohol

12,5%



Total Acidity

Around 5,7 g/l



Pressure

6,3 ATM



Production

5.000 Bottles



Certifications

Certified “Organic”
by BIOS.

CONCLUSIONS

Excellent aperitif and wine for celebrations. It can accompany fish dishes, white meat, rice, pasta and desserts. Serve at a temperature of **7-8°C**