



SURRAU

Spumante Metodo Classico Zero Dosage Blanc De Noirs

GRAPE VARIETY

The island's emblematic red grape variety

WINEGROWING AREA

Northern part of the historic island

ALTITUDE

50 – 100 m above sea level

SOIL

Medium-textured, from slow erosion of granite

VINE TRAINING

Spurred cordon

HARVEST

Second ten days of August

VINIFICATION

The red grapes come from vineyards employing carefully managed agronomic practices to ensure freshness, balance and structure ideally suited for the Metodo Classico. The grapes are vinified off the skins, with soft pressing of the whole bunch. The must is then separated into several portions: 40-45% of the must (free-run must) will be used to produce the base wine after cold static clarification and fermentation in stainless steel tanks at a controlled temperature. Before tirage, the base wines undergo a blending tasting, during which the cuvée is defined by combining the different batches and reserve wines. In the spring following the harvest, this is bottled for the second fermentation, which takes place in special rooms at a constant temperature between 12-14°C.

MATURATION AND AGEING

The bottles rest horizontally on their lees in a temperature-controlled environment of 10-14°C, where they remain for at least 36 months. Bottle-aged for 2 months after disgorgement.

FORMAT

0,75 L – 1,5 L – 3,0 L