

*di Lenardo*  
DAL 1878



SARÀ  
SPUMANTE METODO CLASSICO

## SARÀ – SPUMANTE METODO CLASSICO

It's our first "Metodo Classico" sparkling wine and also our first experiment for a very modern new kind of "sparkling" with very fresh and fruity flavours together with soft and smooth taste. Made entirely by Pinot Bianco, maturation on the yeast for 3 or more years, but even if it'd have been aged longer it'd never take those bitter notes typical of those Champagne or Spumante made with Chardonnay.

Pinot Bianco thanks to it's high acidity is able to sustain long ageing without loosing it's freshness and softness.

A Spumante which is not only good for starters but it's perfect for following through all the lunch.

**FOOD PAIRING: Fish and seafood:** particularly lobster and crab legs, whose richness (likely accompanied by drawn butter) is a perfect foil for the sparkling wine's acidity and bubbles. Also shrimp, caviar, smoked salmon, and oysters. **Cheese.** The aged mountain cheeses of France and Switzerland, with their dense-yet-elastic pastes and flavors of brown butter and roasted hazelnuts, are happy bedfellows with the perfectly golden toastiness of a good Spumante. The wine's relentless yet finely delicate bubble manages to respect the cheese's texture while loosening and lightening it in the mouth. Comte tends to be sweeter and "Swissier," Gruyere nuttier, Appenzeller or Challerhocker spicier.

**BOTTLES PRODUCED:** around 3.000

**FIRST VINTAGE:** 2006

**GRAPE VARIETY:** 100% Pinot Bianco

**ALCHOOL:** 12,5%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Spumante Metodo Classico, at least 36 months on the yeast.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 6-7 years to better preserve its freshness.

**SERVING TEMPERATURE:** 8°

