



## Zero - Classic Method Sparkling Wine VSQ



### Format

75cl bottle



### Type of Wine

Quality Sparkling Wine



### Visual exam

Straw yellow color



### Olfactory examination

Notes of exotic fruit



### Gustatory examination

Fresh and elegant, very large wine

<b>Full name</b>	<b>Zero</b>
<b>Designation</b>	<b>Quality Sparkling Wine</b>
<b>Vintage</b>	<b>Harvest 2015</b>
<b>Grapevine</b>	<b>85% Chardonnay, 15% Grechetto Gentile</b>
<b>Plant density</b>	<b>5000 Plants per Hectare</b>
<b>Form of Breeding</b>	<b>Espalier</b>
<b>Annual production</b>	<b>5000 bottles</b>
<b>Alcoholic strength</b>	<b>11,5% VOL</b>
<b>Total acidity</b>	<b>8,80 g/l</b>
<b>Sugar residue</b>	<b>0 g/l</b>
<b>Total sulfur dioxide</b>	<b>31 mg/l</b>
<b>Service temperature</b>	<b>Optimal at 8 °</b>



### Characteristics Land and Vineyard

The vineyards are located in Garofano – Torre Maina.

Chardonnay derives from a single vineyard from 1974 facing north-west, while Grechetto comes from the adjacent vineyard.



### Description

The Zero was born from the project to enhance the limestone-rich soils of our hills.

We have planted in these lands the grape variety par excellence for the classic method the Chardonnay and the grape variety typical of our hills the Grechetto.



### Vinification method

The Chardonnay and Grechetto grapes are harvested the week before mid-August.

In this way, we obtain a low sugar content with good acidity.

It is vinified in white and immediately fermented, in steel for the Chardonnay and in wood for the part of the Grechetto.



### Gastronomic combinations

The Zero Sparkling Wine, due to its complexity, is a wine suitable for the whole meal.

Excellent if tasted as an aperitif in combination with typical Emilian cold cuts.