

# LA GRANDE FAMILLE

## CLASSIC METHOD BRUT

*To Josephine Despagne, French noblewoman wife of Carlo Pellegrino, known for her great humanitarian qualities by all the Winery's collaborators, who she referred to La Grande Famille*

### GRAPES

Single variety Chardonnay

### TERRITORY OF ORIGIN

Salemi - Province di Trapani

### TERROIR

**Soil:** characterised by a marly/chalky structure

**Elevation:** 170m above sea level.

**Climate:** Mediterranean, with mild winters and limited precipitations. The area isn't subjected to elevated maximum temperatures.

### VINIFICATION, SECONDARY FERMENTATION AND AGING

Harvest period during the first ten days of August.

**Vinification of the base wine:** the grapes are delicately pressed and vinified in steel wine vases at about 15°C. At the end of fermentation, aging proceeds on yeasts.

**Secondary fermentation and aging:** during the following spring after harvest, the wine is refermented in the bottle at a temperature of 15°C, for about 50 days.

Once the secondary fermentation is complete, the bottles are kept in stacks for at least 24 months. After, the bottles are placed on the pupitres for remuage to allow the clarification of the product. After 30 days of remuage, product degorgement and dosing is performed.

### TASTING

**Colour:** light-yellow with greenish reflections

**Perlage:** very thin and persistent with an elegant froth crown.

**Aroma:** rich with hints of yeast and bread crust.

**Flavour:** full and balanced with a pleasant acidic finish.

### PAIRINGS

For an aperitif toast, also ideal for those who love sparkling wines with a meal, especially paired with seafood crudité.

Serve at 6°-8°C.

### ALCOHOL CONTENT

13% vol

### FORMAT

75 cl

