

# COLLESTEFANO

## Spumante - Extra Brut 2015

*As the tradition wants it, it is produced from 100% Verdicchio grapes, which give shape to a unique brilliance that doesn't lack genuineness. This 2015 edition was bottled without dosage de tirage. The forth edition of this sparkling Verdicchio di Matelica Spumante brings back the 2012 version for its fruity character, which nonetheless express itself with spicier aromatic notes.*

*This vintage was bound to be unforgettable and actually confirms our expectations. Straw yellow with greenish shades in the glass, the bouquet is pervasive of sour plums and fennel seeds. In the mouth it is typically light and crisp, also because of the absence of liqueur de dosage, that is the final chaptalization, and discloses an aromatic richness that is the fruit of a vintage that has already become legend for red wines in Italy. Carbon dioxide is mildly fizzy on the palate, where mixed vegetal and flour notes linger on. It is a easy-drinking wine for any occasion and any food pairing. It is excellent as a pre-dinner drink, but also in matching with food. We suggest also pairing it with veggie cuisine.*

Vineyard: 1.5 hectares (3.7 acres), 25 years old, at our farm which is at 420 meters (about 1,400 feet) above sea level. We have farmed this north-facing vineyard organically since 1995.

Variety: 100% Verdicchio, from Matelica clones chosen by massal selections.

Soil: a mixture of sand, loam, and clay, rich in limestone.

Vine training: bilateral Guyot and double arched cordon.

Harvest: by hand, into small boxes to keep the fruit intact, about 2 weeks before the harvest for the regular Verdicchio, so normally the Spumante is picked in early September.

Vinification: soft pressing, slow fermentation at low temperatur, left on the lees for 4 month in stainless steel.

Vinification of sparkling wine: the base wine is bottled with yeast and 24g/bottle sugar in May following the vintage. The second fermentation takes place in the bottle, with the bottles racked in the classic 'pupitres,' as in Champagne, then the bottles are disgorged about 21 months later and re-corked, so as to leave the wine clear and sparkling (about 4 bar after disgorging).

Alcohol: 12,5% vol  
Total Acidity: 7 g/L (no malolactic is performed)  
Volatile Acidity: 0,31 g/L  
Residual Sugar: 0,5 g/L  
Production: 9600 bottles of 75 cl  
Dry Extract: 20 g/L  
Total SO2: 70 g/L  
Pressure in the bottle: 4,3 bars



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