

COLLESTEFANO

Sparkling Wine Vigna Le Prata Dosaggio Zero 2022

Verdicchio in purity, absolute purity in the glass. This 2022 version was aged on the lees for 20 months and disgorged with no dosage.

Light straw yellow in colour yet incredibly bright, the wine clearly reflects the terroir of Vigna Le Prata, marked by exceptional day-night temperature variations. On the nose, the bouquet is a textbook example of Verdicchio, where varietal notes prevail over the yeast character, revealing aromas of sugared almond, anise, nutmeg and a subtle touch of brioche that adds complexity.

The palate is extremely fresh, juicy, irresistible, and transparent in its flavours. The secondary fermentation simply adds dimension and breadth to a sparkling wine that retains the straightforward character of a great still white.

The carbon dioxide forms a fine mousse, while the persistence is slightly tangy, dominated by notes of unripe pineapple, bitter almond and camphor.

Drink it anytime, with whatever you like and with whomever you like.

Excellent as an aperitif and equally enjoyable throughout the meal, it shines especially with vegetarian cuisine.

Vineyard: 2,4 hectares. north exposure, Vigna Le Prata.

Variety: 100% Verdicchio di Matelica.

Soil: alluvial, with pebbly texture and rich in rocky substructure.

Pruning: Bilateral Guyot. Carried out directly by the estate's own staff.

Harvest: by hand, into small boxes to keep the fruit intact, mid-September.

Vinification: soft pressing, slow fermentation at low temperature, 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 2023. 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 18 months later and re-corked, so as to leave the wine clear and sparkling (about 4 bar after disgorging).

Alcohol: 12,2% vol

Acidity: 7,3 g/l (no malolactic fermentation)

PH: 3,05

Sugars: 0,5 g/l

Dry Extract: 20 g/l

Total SO₂: 38 g/l

Free SO₂: 5 mg/l

Pressure in the Bottle: 4,4 bars

Production: 13000 bottles 75 cl

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