



METODO CLASSICO BRUT

### THE BASE WINE

The base wine is a cuvée exclusively obtained from Chardonnay grapes harvested in the Adige valley, the ideal area of this Italian excellence both for environment and climate.

The perfect acidity of our Classic Method comes from the vineyards located at the valley floor. Minerality and sapidity are the result of the micro terroirs located at medium altitude and composed by dolomitic and volcanic sediments.

### REFERMENTATION

The addition of the "liqueur de tirage" takes place during the bottling phase, and then follows a slow fermentation of approximately 45 days, during which the bottles reach a pressure of about 6 atmospheres. In the following 12 months of aging the yeasts, now exhausted, release mannoproteins that give structure to the product and fragrant and typical notes of bread crust.

### AGING

In our main cellar Cantine di Ora we have created dedicated cells below the ground level for the refinement, where the product rests horizontally, in the dark, and at a constant temperature of 15°C.

The perlage of the Classic Method, appreciated by every connoisseur, is obtained at the end of the refinement process.

### REMUAGE

The "remuage" is an essential phase of the classic method.

The bottles that have rested horizontally during the refinement, are gradually brought to a vertical position by a rotational movement.

Thanks to the "remuage" the sediments, mainly yeasts, are collected in the neck of the bottle and the crown cap. They will then be removed during the "dégorgement".

### DEGORGEMENT À LA GLACE - LIQUEUR DE EXPEDITION – LABELLING AND PACKING

In the first phase of the disgorgement the neck of the bottle is frozen and the sediment remains trapped in the ice. Thanks to the pressure reached in the bottle, the frozen portion will be ejected by the bottle leaving room for the addition of the "liqueur d'expédition", the true secret of every "maison".

Once the bottle has been sealed with a mushroom-shaped cork and a cage, the labelling and packaging phases are completed.

A few more weeks in the bottle to reach the perfect balance and our Classic Method is finally ready to be tasted.

Bacio della Luna Classic Method is characterized by its bright yellow color with golden reflections, fresh and typical notes of white fruits and a fine and persistent perlage.

### PAIRINGS

Excellent as an aperitifs, perfect for many occasions.

Ideal to accompany fresh fish, poultry and salads.

Ideal with a piece of Parmesan cheese or mozzarella di bufala.

Serving temperature 8° - 10°C.

Keep it in a cool and dark place. It lends to a natural aging.