



FAUSTO ZAZZARA

ITALIA



BRUT

METODO CLASSICO

Grape blend: PECORINO, PASSERINA AND CHARDONNAY FROM GROWERS IN CRECCHIO WHERE THE GRAPES ARE FERMENTED.

HARVEST: BY HAND, MID-SEPTEMBER.

WINEMAKING: SOFT CRUSHING OF THE GRAPES AND FERMENTATION OF THE CLARIFIED MUST IN SMALL STEEL TANKS AT A CONTROLLED TEMPERATURE.

BOTTLE FERMENTATION: IN TOCCO DA CASAURIA, ON THE SLOPES OF MOUNT MAJELLA AND MOUNT MORRONE. THE BOTTLES ARE LAID DOWN AT A TEMPERATURE OF 12-16 °C, IN THE CANTINA DIFFUSA FAUSTO ZAZZARA CELLARS.

AGEING ON THE LEES FOR 24-60 MONTHS FOR FURTHER REFINEMENT.

THE BOTTLES ARE THEN FINISHED WITH REMUAQE TO ENCOURAGE SEDIMENTATION DOWN TOWARDS THE CORK, FOLLOWED BY BOTTLENECK FREEZING AND MANUAL DISGORGEMENT. DEPENDING ON THE VINTAGE, 4-6g/l OF LIQUEUR D'EXPÉDITION IS ADDED.

Sensory profile: A FRESH, APPROACHABLE PALATE REVEALING THE PLEASURABLE BALANCE OF A WINE AT ITS BEST.

THE DENSE, WHITE MOUSSE SHOWS LONG, LINGERING BEAD.

DEEP STRAW YELLOW FLECKED WITH GOLD.

THE HEADY NOSE CONJURES UP RIPE FRUIT, COUNTRY HERBS AND MEDITERRANEAN AROMAS WITH HINTS OF SEASIDE IODINE.

THE LAYERED FLAVOUR IS LONG AND MOUTHFILLING.

RECOMMENDED SERVING TEMPERATURE: 4 - 6 °C AND ALWAYS FROM THE ICE BUCKET.

Pairing: ITALIAN-STYLE STARTERS, IN PARTICULAR, SOFT CHEESES, VEGETABLE CRUDITÉS, MILD SALAMIS LIKE CURED HAM, BRUSCHETTA WITH EVO AND DRIED CHERRY TOMATOES.

