



FAUSTO ZAZZARA

ITALIA



PAS DOSÉ METODO CLASSICO

Grape blend: pecorino, passerina and chardonnay from growers in Crecchio where the grapes are fermented for the base wine.

Harvest: by hand, late September-early October.

Winemaking: soft crushing of the grapes and fermentation that respects varietal traits, using slightly aromatic yeasts.

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 and sensory complexity.

In the traditional Classic Method process, the bottles are then finished with remuage to encourage precipitation of sediment to the cork, followed by bottlenecks freezing and artisanal disgorgement. No liqueur d'expédition is added to this wine.

Sensory profile: a confident palate with brilliant acidity to the fore, a perfect expression the harmony of the cuvée that showcases the innate complexity. Dense, white mousse shows long, lingering bead. Straw yellow with deeper straw flashes. An intense nose showing citrus, sage, rosemary with a sea foam finale.

Taut, lengthy flavour, lingering into varietal notes.

This pas dosé sparkler embodies the essence of an artisan's excellence.

Recommended serving temperature: 4 - 6 °C and always from the ice bucket.

Pairing: seafood appetizers, especially shellfish; scallops au gratin; raw shellfish and fish; seafood risotto; baked Adriatic monkfish with potatoes, olives, cherry tomatoes and rosemary.

