

Metodo Classico Extra Brut Umani Ronchi



After a few years of experimentation, with studies and trials of vinification and "pris de mousse" with different grape varieties and different blends, in year 2011 we are ready to launch our Metodo Classico Extra Brut.

The use of different grapes coming from different areas allowed us to exalt the unicity of the terroir, that is the best plots of the "Classic" area of the Verdicchio dei Castelli di Jesi.

This cuvee produced from Verdicchio and Chardonnay grapes is matured both in steel and barrique to reach a wider aromatic complexity. The subsequent refinement in contact with the yeasts for 30 months originates a *Spumante* with character, depth and extremely appealing.

Variety Chardonnay 50% - Verdicchio 50%

First year of production 2011

Municipality/area of production Maiolati Spontini - Serra de' Conti - San Paolo di Jesi - Montecarotto

Vineyard

The vineyards, which are between eight and thirty years old and trained on the Guyot system, are situated on the band of hillside between 200 and 350 meters above sea level, on opposite sides of the Esino valley. The soils go back to pleiocene-pleistocene formations, and are characterised by being very deep, medium-calcareous clay loams. The yield of the vineyards never exceeds 7 tons per hectare.

Harvest

The grapes are picked by hand, and collected in boxes. Normally it takes place in two stages: the Chardonnay is harvested around mid August and the Verdicchio at the end of the same month. For every vintage we chose, depending on the climatic conditions, the grapes which are showing the right balance between the sugar and acidity level: sugars must not be above 15°-16° BABO, whereas the acidity must be around 9-10%.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation.

The alcoholic fermentation of the Chardonnay takes place in steel tanks followed by refinement in barriques for about 8-10 months, whereas the Verdicchio undergoes the alcoholic fermentation and refinement in steel tanks for 10 months.

At a second stage the wines coming from different vintages are assembled for starting the process of the "pris de mousse", which lasts 2 months at a temperature controlled. The subsequent refinement in bottle continue for 30 months and confers the characteristic aroma originating from the contact and autolysis of the yeasts.

After the disgorgement the Spumante rests for further 2-3 months before being put on sale.

Winemaker's notes Bright straw yellow colour with fine and persistent perlage and perfume of great elegance. The bouquet is typically floral and fruity, with fragrances of bergamot and mandarin combined to herbal aromas. Slightly perceivable delicates and harmonic scents deriving from the ageing in contact with the yeasts. On the palate is creamy and pleasantly effervescent, the long finish shows a good minerality with fresh notes of dry fruit.

Pairings Ideally served with fish based dishes, shellfish and sushi.

Ideal serving temperature 8°C

Glasses for serving Flute with broader body and a narrower top edge to allow adequate oxygenation and development of complex and tertiary aromas typical of the Metodo Classico sparkling wines, without compromising the evolution of the perlage.

Available formats 75 cl / 1.5 litre bottles