

Pas Dosé

Metodo Classico

Producer	Az Ag. Ongaresca
Production area	Costabissara - Vicenza
Exposure	Hilly south-eastern exposure
Altitude	180/220 mamsl
Soil type	Tufaceous, clayey
Training system	Spurred cordon
Varietal	Chardonnay 70% - Pinot Nero 30%
Year of planting of vines	2005
Density	3800/ha approx
Vinification	The grapes are harvested into crates and cooled in a matter of hours to a temperature of 5 °C, before moving them directly to a wine press, with a free-run juice yield of 50%. After soft pressing, the must undergoes cold decantation for 12-24 hours. The clarified must is fermented at a controlled temperature of around 16 °C. At the end of the winter, it undergoes a second fermentation, and is then aged in bottles in an air-conditioned room for some 36 months before disgorging.
Harvest	Manual in 15Kg crates
Alcohol	12,50% Vol.
Characteristics	Its bright straw-yellow hue announces a fine, persistent perlage. Its bouquet reveals delicate hints of crusty bread, with overtones suggestive of flowers and white-fleshed fruit. In the mouth, it reaffirms its great energy and decisiveness, with a crisp, vibrant entry and a distinct tanginess that together leave a very clean sensation.
Pairing	Equally well-suited for aperitifs or to accompany an entire meal, it is particularly recommended for elegant hors d'oeuvres, pasta and rice dishes and fish-based main courses.
Temperature	Serve at 6°C - 8°C.

