
Drei Donà - Metodo Classico

SURPRISING AND DEPENDABLE

/
BRUT S.A. 36 MONTHS

GRAPES: 95%
Chardonnay, 5%
Riesling.

/
ANNUAL AVERAGE
PRODUCTION:
3,300 0.75 lt

/
POTENTIAL AGING:
15 years and beyond

/
ALCOHOL:
12.5 % alc./vol.



Drei Donà Metodo Classico is made from Chardonnay grapes with a small addition of Riesling, and is aged for 36 months on the lees. This Blanc de Blancs is characterized by the finesse of the Chardonnay, while the Riesling note brings a touch of personality and elegant vinosity. Drei Donà Metodo Classico has fine perlage and a crystalline golden colour.

This wine was introduced into the winery's portfolio in 2011. It was born from Enrico Drei Donà's great passion for traditional sparkling wines and Champagne, of which he is a great connoisseur. And it was this passion that inspired him to challenge himself to make a small amount of his own Metodo Classico, using some of Tenuta La Palazza's excellent grapes.

This Metodo Classico soon became a family favourite; it is the bubbly that the Drei Donàs unfailingly use to toast special occasions large and small, from a festive evening with friends to the sporting victories of sister Ida Vittoria.

It's a wine that conveys its elegance on social occasions. On the palate, the grapes make their DNA felt by playing on the balance between the depth of the Chardonnay and the freshness of Riesling, with remarkably stylish bubbles that tickle the palate without ever being intrusive. It has great finesse with hints of fresh fruit enhanced by citrus touches, bearing

delicate nuances of vanilla and bread crust. Its fresh, clean palate leaves a refined impression.

Excellent as an aperitif with cured meats, ham or fresh cheeses (as it cleanses and 'degreases' the taste buds) it also pairs well with substantial fish dishes. It is also the ideal companion throughout a meal, thanks to its elegant structure which enhances a variety of dishes.

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AT A GLANCE

GRAPES: 95% Chardonnay, 5% Riesling.

HARVEST: late July, early August.

VINIFICATION: first fermentation in stainless steel vats at controlled temperature, after which the wine is blended with 20% reserve wines, added to "liqueur de tirage" and bottled for natural secondary fermentation in the bottle. After a long period of aging, the wine undergoes disgorgement (dégorgement) and bottling with dosage of our exclusive "Liqueur d'expédition" based on multiple vintages of "Il Tornese".

MATURATION ON YEASTS: minimum 36 months

AVERAGE ANNUAL PRODUCTION: 3,300 0.75 lt

AGING POTENTIAL: 15 years and beyond

ALCOHOL: 12.5% alc./vol.

SERVING TEMPERATURE: 7°- 9° C

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GRAPES

N - H - Chardonnay

H - Riesling

