



F A M I L Y F A R M

## CLASSIC METHOD SPARKLING WHITE



**Field:** 1 ha / 2,47 ac

**Exposure:** south-west

**Altitude:** 500 m above sea level

**Type of soil:** calcareous

**Average age of the vines:** 10/15 years

**Yield per hectare:** 10 000 kg

**Harvest:** first week of September

**Fermentation tank:** stainless steel temperature controlled

**Fermentation temperature:** 12° C / 54°F

**Duration of the fermentation:** 20 days

**Tank of aging:** stainless steel for six months sur lie

**Re-fermentation:** in bottles (Classic Method)

**Temperature of re-fermentation:** 18°C / 64°F

**Sur Lie:** for 60 months

**Serving temperature:** 6° C / 43°F

**Tasting glass:** tight tulip

**Storage:** vertical bottles

**Life:** 2-3 years from disgorgement



azienda agricola  
RIVETTI MASSIMO

Via Rivetti, 22 - 12052 Neive (CN) Italy P.IVA 02810060042

Tel e Fax +39 0173 67505 - [massimo@rivettimassimo.it](mailto:massimo@rivettimassimo.it) - [www.rivettimassimo.it](http://www.rivettimassimo.it)