FEDERICO MENCARONI

PAS DOSÉ

Metodo Classico

Classification
Quality Sparkling White Wine
Metodo Classico
Type
Pas Dosé
Grape Variety
Verdicchio 100%
Training System
Guyot
Yield per Hectare
60 q
Harvest Period
Last ten days of August
Winemaking and Ageing
The grapes are gently and quickly pressed, with a 40% free-run must yield.
Fermentation takes place at a controlled temperature of 16°C, and tirage is carried out the following year. The wine then spends 10 years on the lees before disgorgement.
It is released 6 months after disgorgement.