



Vignamare CervoClassico

Quality sparkling wine, extra brut
classic method

Lupi

Rossese grape variety

Cervo (IM) vineyard



Vinified with the classic methods for the first time in 2019 by our Cervo vineyard with an ambitious idea: vinify the Rossese grape in white and create a blanc de noirs that could make this prestigious grape variety world renowned.

The vineyard overlooks the sea, so it is affected by the sea air and gathers all the scents of the surrounding Mediterranean maquis.

COLOUR

Pale straw yellow with bright dove-grey highlights.

BOUQUET

Intense, with marine and fresh, white-fleshed fruit notes followed by hints of bread crust.

PALATE

Robust, dry, lively followed by sharp acidity and minerality.

SOIL TYPE

Loamy, sandy, bulky calcareous soil.

EXPOSITION

South, south-west.

CULTIVATION SYSTEM

Spurred cordon.

PLANTS PER HECTARE

6500

YIELD PER HECTARE

90 q

SERVING TEMPERATURE 9°C

FIRST HARVEST 2019

HARVEST TIME

The last ten days of August.

VINIFICATION AND AGEING

In white from red grapes. Fermentation 15 days 100% in steel at controlled temperature. Refined 28 months on the lees.

