



RENÈ | CLASSIC METHOD

From the oldest sicilian vineyard of Chardonnay present in the Estate comes Pas Dosè Classic Method, dedicated to Renato Di Lorenzo patron of the company.

TECHNICAL DATA

DENOMINATION DOC Sicilia

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Chardonnay

SOIL Clay

TRAINING SYSTEM Espalier training with Guyot pruning

VINEYARD EXTENTION 2 Ha

VINES PER HECTAR 4.500 vines/Ha

PRODUCTION 75 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation 14°C. Temperature controlled rifermentation 13°C. Aging on yeasts for 36 months. Pas dosè. Aging in bottle 9 months.

TASTING NOTES

COLOUR Straw yellow, fine and continuous perlage

BOUQUET Strong notes of ripe fruit and bread crust

PALATE Fresh, savory and pleasantly persistent

SERVING TEMPERATURE 10°C