CASA GRENGHE

San Damiano d'Asti

Brut Metodo Classico – Privè

Denomination: Classic Method Sparkling Wine

Grape Variety: 100% Arneis

Production Area: Piedmont, Municipality of Benevello

Vinification Vessels: Stainless steel tanks

Pruning: Guyot

Vinification: Only the free-run juice obtained from gently pressed, hand-harvested grapes is used and quickly brought to the winery. Fermentation takes place off the skins for several days in temperature-controlled stainless steel tanks. The subsequent secondary fermentation occurs in the bottle following the Classic Method. The Brut dosage indicates a particularly low final sugar content.

Maturation and Ageing: Bottle fermentation with lees ageing for 12–18 months, followed by "dégorgement à la glace" and further bottle ageing for at least 4 months.

Serving Temperature: 8–10°C (46–50°F)

Colour: Bright, luminous straw yellow. The mousse is elegant and the perlage, very fine and persistent, enhances the tasting experience with the visual and tactile refinement typical of high-quality Classic Method sparkling wines.

Aroma: Offers a delicate and refined bouquet, a result of slow bottle fermentation and subsequent lees ageing. Floral and fruity notes of Arneis emerge gracefully, delivering harmony and finesse, perfectly anticipating a balanced and enjoyable sip.

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Food Pairing: Ideal with refined appetizers, fish dishes, shellfish, and raw seafood. Also excellent as a sophisticated aperitif, for special occasions or elegant small toasts.

Additional Notes: This Brut Classic Method expresses the nobility and freshness of Arneis, enhanced by lees ageing. Best served chilled in wide glasses to allow the bubbles to fully reveal their finesse and the bouquet to express itself at its best.