



# Ripabassa Spumante Metodo Classico



Classic method sparkling wine produced with Fiano and Greco grapes in different proportions basing on the vintage. The grapes come from vines located in the lower part of Irpinia hills along Sabato river which crosses both Fiano and Greco production areas. It stays 24 months on the lees. The entire process of this precious spumante takes place in our cellar under our strict control.

**Typology** spumante brut

**Grape** Fiano 50% - Greco 50%

**First vintage produced** 2009

**Vineyard location** San Michele di Serino, Altavilla Irpina (Avellino)

**Altitude** 250 m asl for the vineyards located in San Michele di Serino, 550 m asl for the vineyards located in Altavilla Irpina

**Vine Training/Pruning** guyot

**Vineyard design** 4000 - 5000 vines/hectare

**Grape yield** 50 quintals/hectare

**Type of soil** sandy silty, calcareous clay with volcanic ashes for Fiano and sandy silty with dark clay incursions for Greco

**Harvest time** last week of August

**Wine making** sedimentation after the gentle crushing of whole bunches; inoculated fermentation with selected yeasts; fermentation and ageing in stainless steel tanks. The second alcoholic fermentation takes place in bottle as foreseen by the classic method

**Fermentation** in stainless steel tanks at 16°C

**Temperature of the second fermentation** 14°C

**Bottling time** last week of the month of November or December of the year following the harvest

**Degorgement** at least after 24 months on the lees in bottle

