

## Technical Sheet

# RIPA BASSA SPUMANTE BRUT METODO CLASSICO

*Classic method sparkling wine produced with Fiano and Greco grapes in different percentages depending on the vintage. Grapes come from vineyards in the lower area of the Irpine hills located along the bank of the Sabato river which crosses both the lands of Fiano and those of Greco. Twenty-four months rest on the lees. The entire processing cycle of this precious sparkling wine takes place in the company under our continuous control.*



**Type:** brut sparkling wine

**Grape variety:** 50% Fiano – 50% Greco

**First vintage:** 2009

**Origin of the grapes:** San Michele di Serino, Altavilla Irpina (Avellino)

**Altitude:** 250m asl for Fiano vineyards and 550m asl for Greco vineyards



**Training system:** guyot

**Type of plant:** 4000 – 5000 vines/ha

**Grape yield:** 50 q/ha

**Soil characteristics:** sandy silty, calcareous clay with volcanic ash for Fiano and sandy silty with veins of dark clay for Greco

**Harvest:** last week of August



**Vinification:** static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation and aging in steel; second fermentation in bottle according to the classic method

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

**Bottling:** last week of November or first week of December of the year following the harvest

**Disgorgement:** after at least 24 months of permanence on the lees in the bottle



**Tasting notes and pairings**

**Color:** pale yellow with hints of greenish highlights, a color made even more fascinating by its fine and persistent perlage

**Nose:** straight and gentle; hints of crusty bread fresh from the oven, ripe white melon and white peach, followed by mineral and mentholated sensations, a sweet note of white chocolate and a smoky finish complete the aromatic picture

**Palate:** the palate is fine, very fresh with perfectly integrated bubbles; not too bulky but full and unexpectedly soft; a nice acidity enhances its freshness; unpredictable finish for the return of dense floral notes

**Recommended pairings:** perfect with seafood first courses, shellfish and with light legume-based soups or fish soups

**Dishes to match:** pasta with piennolo cherry tomatoes; raw tuna celery sauce; naked scampi with asparagus sauce; semi-seared scallop with lemon



**Weight:** 1,3 Kg  
**Size:** 750ml, 1,5l