

# BLAUWAL CUVÉE

100% CHARDONNAY 

CLASSIC METHOD TRENTO DOC



This is our Classic Method Cuvée, made by Chardonnay grapes from different vineyards on the hill of Pressano. It is a Blanc de Blancs, with some reserve wines from the previous vintages. “Riserva” brings more complexity and depth to the final blends. To prevent this complexity from being diluted, the top-up which follows the disgorgement, is made with the same starting wine. The time spent on the lees after the second fermentation is around 40 months.

## VINEYARD

The grapes come from different vineyards on the Pressano hill, with an altitude from 300m to 500m above sea level. The vines are trained with the Pergola system. The youngest vineyard has 30 years old, whereas the average yield is 100 q/ha.

## VINIFICATION

The harvest is made by hand to preserve the integrity of the berries. The pressing is very soft and the yield does not exceed 55%. We obtain a very clear must which rests for a few hours without the addition of sulfur. The must is then raked into old barriques and stainless steel tank where fermentation takes place. The base wine undergone the malolactic fermentation and an aging on its fine lees for 8 months. At the end of this period we make the cuvée, joining the wines that comes from different vineyards with the wine from previous vintages. The search for harmony and the right balance is a task that can last several days.

## SECOND FERMENTATION AND LEES AGING

The second fermentation takes place in the bottle after adding 24 g/l of sugar which develops an over-pressure of 6 atm. After an aging period of at least 40 months, the remuage takes place and then the disgorgement of the bottles.

## DOSAGE

Extra Brut with 3g/l of residual sugar. Topping up is done with the same starting base wine.

## SUMMARY

**Grape:** Chardonnay 100%

**Vineyards:** hills of Pressano, old pergolas system

**Soil:** Werfen sandstone with chalk and limestone

**Vinification:** soft pressing with 55% yield, fermentation in used barriques and stainless steel tank, malolactic fermentation.

**After tirage:** 40 months aging

**Dosage:** Extra Dry 3 g/l

**Production:** 30.000 bottles depending on the vintage



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