

MAGDAPEDRINI  
VITICULTRICE IN GAVI

## SPUMANTE METODO CLASSICO MAGDA PEDRINI

### Gavi D.O.C.G. del Comune di Gavi

**Color:** light straw yellow with light green reflections, fine and creamy froth, very persistent perlage

**Bouquet:** delicate fruity and fragrant with pleasant hints of fresh fruit and white flowers against a light background of bread crust

**Taste:** lively and captivating, full-bodied and soft

### VINEYARD

**Size:** 1.2 ha

**Position:** faces South-East, at an altitude of 300 m a.s.l.

**Soil:** marly-silty, compact

**Grape variety:** Cortese 100%

**Breeding system:** Guyot

**Vines:** 5.000 plants / ha

**Grape yield:** 6.000 L / ha

**Harvest:** the grapes are carefully selected for harvesting, carried out by hand in September, harvested in small crates (20 kg)

### WINEMAKING


After the soft pressing of the whole grapes, the selected yeasts (*S. Cerevisiae*) are inoculated. Alcoholic fermentation is carried out at a temperature of about 16 °C, in temperature-controlled stainless steel tanks. After decanting, decanting takes place and, during the winter, natural stabilization takes place.

The draft (refermentation *Champenoise* method) is carried out in the spring following the harvest.

After 42/48 months of stay on the yeasts the “*degorgement à la glace*” is carried out, to eliminate the sediments of bottle fermentation and characterize the personality of this sparkling wine.

### FOOD PAIRINGS

Fish based appetizers, fries, light pasta dishes, vegetable pies, soft cheeses. Suitable for the entire meal.

 Served at: 10 °C



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 Tenuta Magda Pedrini