



Metodo Classico Pas Dosé 2020

GUS

GRAPE

50% Pinot Noir and 50% Chardonnay

VINEYARDS

in the Igt Alpi Retiche denomination area of the province of Sondrio, in the municipalities of Castione Andevenno and Postalesio

EXPOSURE AND ALTITUDE

south, between 400 and 500 meters a.s.l.

SOIL

predominantly sandy, of glacial morainic origin

GROWING SYSTEM

guyot

HARVEST PERIOD

from September 10th

ALCOHOL

12,5%

SERVICE TEMPERATURE

8° C

BOTTLES

6.000

SIZES

0,75 - 1,5 lt

VINIFICATION

after a delicate destemming, the grapes, lightly pressed, are sent into stainless steel tanks where the alcoholic fermentation takes place

MATURATION ON YEASTS

36 months

DISGORGEMENT

autumn 2023

DOSAGE

zero



Wine produced in a winery
with CasaClima
Sustainability Certification



MAMETE PREVOSTINI

mameteprevostini.com