

# SPUMANTE METODO CLASSICO MASSIM

Cooler vintages treat us to perfect grapes for this Classic Method sparkling wine called MasSim, merging the names of the owners' two sons, Marco and Simone. The elegant, fresher and fruitier qualities of the Chardonnay soften the structure and austerity that come from the Nebbiolo, creating a perfect blend.

An intense mousse, straw yellow colour and persistent, fine perlage make a perfect introduction to the tasting of the wine. Then elegant, fruity aromas are joined by the typical overtones conjuring up breadcrusts and nuts.

Finally comes the dry fullness of the taste, with its lovely personality and long aromatic finish.

This is the perfect wine for proposing a toast on big occasions, but it is also recommended of course as an aperitif or for serving with hors-d'oeuvres.

**Bottle sizes:** 75 cl



**Vineyards:** various

**Varietal composition:** 85-90% Nebbiolo  
and 15-10% Chardonnay

**Harvest period:** late August

**Vinification and ageing:** pressing of the grapes, followed by fermentation at a low temperature in steel and refermentation in the bottle in the year after the harvest, following the classic sparkling wine method. The wine evolves for around 10 months in steel, followed by at least 30 months in the bottle stored horizontally in underground cellars, with around one month on pupitres.

**Alcohol:** 12,5-13%

**Mousse:** intense

**Perlage:** fine and long

**Colour:** clear straw yellow, with greenish nuances

**Nose:** elegant and fruity, along with more evolved aromas of breadcrusts, yeast and nuts

**Taste:** dry, with good body and length, and an appealing tart freshness.

**Food pairings:** perfect as a light, elegant aperitif, it is a good match as well for starters based on young cheeses or fish, or a nice dish of cold cuts but above all it can go well with the entire meal.