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Selezione Vintage
Metodo Italiano D.O.C.
Blanc de Blancs

Millesimato

the fruity taste of Ca' d'Or..

It starts with Riesling grapes grown in our Grand Cru vineyards, fermented for about 3 months in small stainless steel vats, without any sulphur dioxide, combined with aging in the bottle, and is produced every year from the same vintage grapes which allow the wine to maintain its soft, fresh and fruity characteristics, while giving us slightly different aromatic notes each year, because each season has its own distinctive notes.

Our Brut is a varietal that is bright yellow in colour, and expresses balsamic notes to the nose, together with hints of green and yellow fruit and exotic nuances. On the palate it has clear fruity and citrus notes, with balsamic nuances and a back palate of young almond. It has round, good body and good structure. It has a fine and persistent evanescence.



the World of D.O.C.

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Bottle Technical Data Sheet

Shape:

The shape is as original as it is useful for the process of aging in the wine cellar; in fact, its greater surface area permits more contact between the liquid and the lees, allowing the sediment to release essential substances that enhance the expressive bouquet of our Franciacorta and consequently improve its taste and nose characteristics. The date 1501 stamped in relief on the glass, recalls the long history of the Ca'd'Or brand.

Glass:

Class A white glass for food products.

Decoration:

Water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic gold colour of the mask together with the collar in bronze, indicate the type of wine in the bottle

Cork:

An extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



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Wine Technical Data Sheet

Type of wine: Metodo Italiano *Riesling* D.O.C. Brut

Bottle volume: 750 ml - 1500 ml

Grapes: 100% Riesling

Origin: *a particularly well-exposed and breezy position on the slopes of Rocca de Giorgi that is moderately calcareous and well-drained, at between 250 m and 450 m above sea level*

Growing systems: Guyon

Plant density: 3000 vines/hectare

Yield: 150q of grapes/hectare

Wine yield: 60% = 90 hl/ha

Average age of vines: 13 years

Harvest period: end of September, beginning of October. The grapes are harvested by hand, then transported and processed the same day

Winemaking:

gentle pressing

inoculation with selected yeasts

fermentation in small containers of stainless steel AISI 316, without any sulphur dioxide

Aging: average of 12 months in small stainless steel tanks and in the bottle. The refermentation takes place in small autoclaves, with daily stirring of the lees, for at least 90 days

Stabilization: cold static

Alcohol: 12% vol

Sensory characteristics as determined by an oenologist:

Sight: golden-yellow straw colour with light greenish highlights

Smell: balsamic aromas and notes, with hints of green and yellow fruit and exotic nuances

On the palate: clear fruity and citrus notes, with balsamic nuances. The back palate reveals hints of young almond. Good body

Perlage: It has a fine and persistent evanescence

Finish: extremely well-balanced

Serve with: excellent as an aperitif and as an all-round wine

Serving temperature: 6/8°C

