

RICASOLI METODO CLASSICO 2021

Spumante Extra Brut 36 months
100% Chardonnay

Alcohol: 12,5% vol.
Dosage: 2.6 g/l



GROWING SEASON

The 2021 vintage was characterised by a regular winter and a cool, rainy spring, with below-average temperatures and abundant rainfall throughout April and May, which proved essential in countering the summer drought and high temperatures. However, the flawless climatic conditions at the end of the summer were decisive in ensuring an excellent quality harvest. The return of rain led to a decrease in average temperatures and a significant diurnal temperature variation, allowing the grapes to reach perfect ripeness.

VINIFICATION

The grapes were selected and hand-harvested from the second half of August 2021. This was followed by gentle pressing and fermentation in temperature-controlled stainless steel tanks (at 16°C). Ageing on the lees began in April 2022 and concluded with disgorgement in April 2025 (36 months).
