



# RICASOLI

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## RICASOLI METODO CLASSICO MILLESIMATO 2021

### Premium Sparkling Wine

Chardonnay  
36 months aged on lees

### Metodo Classico Extra Brut Millesimato 2021

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### 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.

### WINEMAKING

Upon arrival at the winery, the grapes were gently pressed, followed by 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).

### TECHNICAL DATA

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

