



CANTARUTTI ALFIERI

## EPILOGO DI CANTALFIERI SPUMANTE METODO CLASSICO BLANC DE NOIR 2004

### LUXURY EDITION

**VINE:** 100% Pinot Nero

**PLACE OF GROWING:** our own vineyards, DOC Colli Orientali del Friuli

**PRODUCTION AREA:** Ha 1,5 on high hill

**HARVEST:** the grape harvest took place during the third week of August 2004, slightly ahead of full ripeness given that the alcohol content of the base wine must not exceed 11.5% alcohol, after a careful selection of the best grapes in the vineyard. The grapes, collected in boxes, arrive in the cellar and are cooled in a special cold room to a temperature of 8-9 degrees.

**WINE-MAKING:** the grapes are softly pressed using a pneumatic press and the must obtained is placed in a steel tank for 12 hours at a controlled temperature to clarify. Once decanted, it is fermented at a controlled temperature of 18° C. Through constant and accurate checks, it is assessed whether it requires further decanting or other cellar operations. The wine is filtered and prepared for refermentation. Selected yeasts and sugar in defined quantities are added to the base wine, it is placed in the bottle and capped with a bidule and metal crown cap. It matured on the yeasts in the cellar until 2018... a good 150 months. At the chosen moment it was placed on the pupitres to obtain the tip necessary for the complete cleaning of the bottle by expelling the precipitates formed by the refermentation. After carrying out the degorgement, the bottle was corked and left to rest for another 60 months before being put on the market.

**FEATURES:** inviting golden yellow colour, very thin, very fine and persistent perlage. Elegant and inviting on the nose with evident tertiary aromas harmonized by inviting perceptions of caramelized fruit, notes of dates, liquorice, toasted coffee and peated whisky. Velvety, savory on the palate where it remains fluid and surprisingly long and pleasantly aromatic.

**FOOD & WINE PAIRING:** spaghetti with bottarga, tagliolini with truffle, pan-fried foie gras or bloc de foie gras, burrata with Cantabrian anchovies, buffalo mozzarella with chopped pistachios from Bronte, sea truffles, oysters, Kobe beef... what more could you ask for!

**SERVICE TEMPERATURE:** 8°C

**FIRST COMMERCIALIZED VINTAGE:** 2004



*Recommended Glass*

