

DE STEFANI

4 Generazioni

TOMBOLA DI PIN 2000 TALENTO Millesimato Riserva Brut Metodo Classico



Single vineyard

Grapes: Chardonnay and Pinot Noir.

It is obtained from the "Tombola di Pin" vineyard in the "Colvendrame" estate, which is located in the hills of Refrontolo. The soil rich in tufa, the wide changes of temperature from day to night and the refining of the wine in bottle with its yeasts for 100 months, give this limited production of Talento a great class and elegance.

TECHNICAL SHEET

NAME OF THE WINE: Tombola di Pin – Talento Millesimato Riserva Metodo Classico.

TYPE: Brut.

GRAPES: 50% Chardonnay and 50% Pinot Noir.

PRODUCTION AREA: Colvendrame® estate, on the hills of Refrontolo, between Conegliano and Valdobbiadene. Among these gentle slopes there is an elevated point, marked in the old maps as a trigonometric point, called "Tombola di Pin". Around this Tombola, in a marl soil favoured by an excellent climate, lie the vines and the grapes are left to ripen in order to produce this limited quantity of champenois method spumante.

ALTITUDE: 200-350 m.

SOIL: it has the ideal structure for vine growing, with the right percentage of clay. It is particularly rich in tufa, which characterises the wine.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 3.500-5.500 vines per hectare trained with spurred cordon.

YEAR OF THE PLANTATION: 1984.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: beginning of September, when the grapes have still a good level of acidity. The grapes are harvested by hand and are brought in cases to the winery in Fossalta di Piave.

VINIFICATION: soft pressing, cool static clarification and fermentation at controlled temperature. A share of the wine ferments and refines for 8 months in oak barrique.

SECOND FERMENTATION: the cuvée is made in spring. Then, it is bottled and second fermentation takes place at 12°C.

MATURATION: 100 months at the temperature of 12°C.

TASTING CHARACTERISTICS: fine and persistent perlage, straw yellow colour, fragrant aroma, very delicate of fresh bread crust, full body, aristocratic, smooth, with hazelnut notes.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: it can accompany any food matching. Ideal with oysters, fruits de mer and raw prawns.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 30 years, reaching the top after 20 years from the vintage.

ALCOHOL CONTENT: 12,5% by vol.

BOTTLE CONTENT: 750 ml.

DE STEFANI Azienda Agricola

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