



**ELENA CATALANO**

VITICOLTORI DAL

18  
25



## METERA CODA DI VOLPE

*Classic method sparkling wine*

**Grapes used:** Coda di Volpe

**Ripening and harvesting:** in the first ten days of September we choose the most suitable bunches for the production of sparkling wine, such as to guarantee acidity and aromatic freshness with an early harvest. The collection, entirely manual, takes place in the coolest hours of the morning, to preserve freshness and avoid oxidation phenomena.

**Vinification of the sparkling base:** the whole grapes are subjected to soft pressing with protection through the use of inert gas. The alcoholic fermentation, after regulation of the fine lees, lasts for 3-4 weeks at a temperature of 12-14 C. The refinement of the sparkling base is carried out entirely in stainless steel, through the management of the fine lees with regular batonnages.

**Second fermentation and ageing:** the second fermentation in the bottle begins in March-April of the year following the harvest. After 30 months of aging on the lees, we proceed with the disgorgement operation.

**Longevity:** in the first 2-3 years after disgorgement it manifests itself in all its pleasantness and originality.

**Organoleptic characteristics:** straw yellow colour, pear, note of yeast paste and almond, cinnamon are the clearest and most evident aromatic impressions. Structured, persistent, the fine bubble enhances the final freshness.

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