



Villadonia
SERRALUNGA D'ALBA

SENATORE PRIMO SPUMANTE PIEMONTE ROSSO DOC EXTRA DRY - METODO TRADIZIONALE

With this wine Villadonia continues the celebration of the founder Daniele Lanzavecchia Senior, a man capable of following new paths. Traditional Method Sparkling Wine from red Piedmont grapes, refined, unique in its genre. A wine able to interpret the Piedmontese tradition in a curious and pop way.



GRAPE VARIETY

Barbera based

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from hills across the whole of Piedmont. The geological features of the various areas and the sun exposure of the vineyards chosen allow top quality grapes to be grown. Selected grapes and attention to every detail of production.

WINEMAKING

The grapes are harvested by hand. Alcoholic fermentation takes place in controlled temperature stainless steel tanks for about 8 days.

AGEING

Dopo l'assemblaggio, completa l'affinamento in un breve passaggio in acciaio. Con l'imbottigliamento, inizia il periodo di presa di spuma in bottiglia secondo il Metodo classico Tradizionale. Il contatto con i lieviti dura circa 9 mesi prima di procedere con la sboccatura e l'aggiunta di liqueur d'expédition.

After the assemblage, it completes the ageing in steel tanks for a short time. With the bottling, it begins the period of classic refermentation in bottle according to the Traditional Classic Method. The contact with yeasts lasts about 9 months before disgorging and adding liqueur d'expédition.

TASTING CHARACTERISTICS

Ruby red in color, the bouquet develops an intensity of red fruits scents, with an elegant fragrance of flowers. The foam is colorful and compact, the perlage fine and persistent. On the mouth it is fresh, pretty tannic, full bodied and with a good smoothness.

FOOD PAIRINGS

Thanks to its versatility, it can be served throughout a meal. Excellent as an aperitif, ideal with cold cuts, first courses and pork. It goes well with fresh cheese and dry pastry.

SERVING TEMPERATURE

8 °C

ALCOHOL BY VOLUME

12,5 % vol.