

# Charley



→ **VINIFICATION:** The grapes are pressed in whole clusters. The free-run must cold decants for about 12 hours before racking, then fermentation starts. Refinement on fine lees until draught.

→ **AGING:** At least 30 months on lees and about 3 months after disgorgement

→ **DOSAGE:** 3 g/L of sugar

→ **SERVE AT:** 8 °C

L'ASTEMIA PENTITA SANDRA VEZZA'S LAST DECLARATION OF LOVE IS FOR CHARLEY, HER SON, TO WHOM HE DEDICATES THAT RESEMBLES HIM: A FRESH, IRONIC SPARKLING WINE, WITH AN IRREVERENT LOOK. A CLASSIC METHOD WITH A PIEDMONTESE CONTEMPORARY SPIRIT, MADE WITH THE SAME CARE IN DETAIL AND ATTENTION TO QUALITY THAT IN PIEDMONT IS PUT IN THE RED WINE TRADITION.

IT HAS A BOUQUET OF YEAST AND CRUST BREAD AND THE FRAGRANCE OF WHITE FRUIT. THE FOAM, VOLUMINOUS AND EVANESCENT, LEAVES A FINE PERLAGE OF EXCELLENT PERSISTENCE, WITH A GOOD ACIDITY AND A CREAMY SENSATION. A DRY, FRESH, LIVELY SIP, WITH A FLAVOR AND COMPLEXITY THAT INTRIGUE. A SPARKLING WINE OF GREAT VERSATILITY. IT PAIRS WELL WITH COOKED FISH AND ORIENTAL DISHES.



**CHARLEY VSQ  
METODO CLASSICO  
BRUT 2019**