



CHAPINAR *Metodo Classico* dosaggio Zero

FIRST VINTAGE: 2015

It is our classic method composed of CHardonnay, PINot Noir, and Arneis.

A pas dosé sparkling wine, aged for 36 months on the lees before disgorgement.

The aging makes this bubbly more complex both on the nose (with hints of bread crust and yeast) and in taste, making it fuller and more elegant.

Its residual sugar (<2 g/L) gives the bubbly more character and liveliness, yet it remains pleasant and refined.

GRAPE VARIETAL: Pinot Noir 50%, Arneis 10%, Chardonnay 40%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy, with low percentages of silt and clay

EXPOSURE/ ALTITUDE: 280-330 m

GROWING/PRUNING: Guyot vertical trellis

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manual, late August or early September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen.

BOTTLING (TIRAGE): in March where the wine starts the second fermentation in the bottle.

AGEING ON YEASTS (IN THE BOTTLE): 36 months

DOSAGE: no sugar added (pas dosé)

RESIDUAL SUGAR: less than 2 g/L

BOTTLES PER YEAR: 6,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

Formati: 0,75 L – 1,5 L – 3 L



Famiglia Flavio Marchisio