



d'Ararì

SPUMANTE CLASSICO

LA DAMA FORESTIERA

Vines: Montepulciano and Black Pinot.

Production area: San Severo.

Vineyards: Monsignor and Contrada Baiocco District 3 +4 hectars.

Soil type: argillaceous-calcareous, in slight slope.

Exposure and altimetry: South South-West, 100 mt on the sea level.

Growing system and plant density: Espalier, 3500 plants per hectar.

Profit per hectar: 90 quintals per hectar, about 3 kg per stump.

Grape-harvest time: late August Black Pinot and late September Montepulciano, with manual gathering and selection of the grapes.

Refining and permanence on yeasts: each bottle rests minimum 48 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.



NOTE DI DEGUSTAZIONE

Appearance: elegant golden yellow colour, with very dense and small bubbles.

Bouquet: rich and complex and with a elegant perfume and a ripe component of spices.

Flavor: full and has a greedy approach such as its bouquet, pleasant body and structure with considerable length of flavour.

Gastronomic matching: The majesty and sensuality of Dama Forestiera is enhance with savory dishes such as shrimp in vine leaves with potato curry.