

## **"SUBSIDIUM" RESERVE ZERO DOSAGE .**

In the vineyard I follow a biodynamic regime intervening with copper sulphate and sulfur assisted by macerates and natural minerals. The harvest is manual in boxes of about 15 kg.

Cuvée composed of chardonnay and Pinot noir about in equal parts. The harvest takes place between the end of August and the beginning of September. For the Pinot Noir, press the whole grapes very lightly, while for the Chardonnay it is classic soft pressing. I vinify the crus separately in concrete and proceed with the assembly after the spring rest, when the second fermentation begins. . The second fermentation takes place with about 18% of vin de reserve stored in barriques. My bases do not undergo clarification or stabilization treatments. In principle I try not to use sulphites. After aging for at least 60 months, I proceed with disgorgement and to top up I use the same wine.

MAIN FEATURES: gold color tending to ocher, the nose stands out for depth with principles of oxidative notes. On the palate the minerality perfectly accompanies the structure and strength.

ANNUAL PRODUCTION: 1352 BOTTLES