

TENUTA MARINO

METODO CLASSICO 2021

REGION: ITALY / MARCHE / PROVINCE OF ANCONA

GRAPES: 100% PINOT BIANCO

APPELLATION: VINO SPUMANTE DI QUALITÀ



TECHNICAL DATA

PH: 3.28

ACIDITY: 6.86 G/L

ABV: 12.24%

Using a small plot with only 1,000 Pinot Bianco vines, Tenuta Marino had the vision to craft a limited-edition sparkling wine in the classic Champagne method. Using the Pinot Bianco grape is not customary to Le Marche, growing primarily in cooler northern climates, but we like the dry and acidic characteristics that the grape provides when grown in our warmer climate. The resulting 1,000 bottles show the purity of the Pinot Bianco grape used in an unconventional way. Founded in 2018, the Marino family set out to produce quality wine when moving to Monterado, a small town on the Adriatic coast of Central Italy. The grapes are sourced on their 4-hectare parcel at 100 meters elevation, with predominantly calcareous clay soils mixed with Adriatic silt and sand. The 20+ year old vines have a density of 4,000 vines per hectare, producing between 6–8 tons per hectare, depending on the season.

HARVEST

After an extremely hot and dry 2017, leading to small yields, the first harvest for our Metodo Classico was a very balanced, temperate year with a rainy spring followed by a hot summer and rain throughout the seasons. Harvest took place on August 8th with plentiful yields, subtle fruit and balanced acidity.

VINIFICATION

After collecting the grapes by hand, the baskets were brought immediately to the cantina for pressing. After being pressed, the wine is fermented in small steel tanks and left to mature for 6 months on the lees. The wine was then racked and secondary yeasts were added during the bottling process. It was then kept on the lees for 33 months before yeast removal and treated with no dosage. The final product rested another 5 months before release.

TASTING

With a brilliant yellow straw color, the wine shows its fine and persistent perlage while floral aromas and hints of white peach and apple come forward. On the palate, the tight bubbles have a creamy mouth feel accompanied by a beautiful acidity and elegance, finishing with salinity and minerality.

