EN

AMADEUS

VSQ BRUT

VINTAGE

Grapes: Chardonnay, Pinot Noir
Average vine age: 25 - 30 years
Training system: mostly Guyot
Alcohol content: 12.5%
Vineyard management: controlled grass cover with under-row cultivation
Harvest: late summer

VINTAGE
2020

WINEMAKING

Amadeus was born from the pursuit of an absolute identity, a distinctive icon around which to build and express our image of the territory.

Once harvested, the whole bunches are pressed to obtain musts of the highest quality. The low pressing yield is essential to preserve the finesse of the final wine, maintaining pH values that prevent flavour imbalances and limit excessive colour extraction from the grapes, particularly Pinot Noir.

Each lot is vinified separately and fermented at low temperatures (17-18°C), both in stainless-steel tanks and in fine French oak barrels.

After alcoholic fermentation, malolactic fermentation takes place. Each base wine then rests on the lees for at least 8 months before secondary fermentation, enhancing the élevage of the individual crus.

VINEYARD AREA

From prestigious crus located in the municipalities of Capriva del Friuli and Cormòns, between the alluvial plain of the Isonzo River and the Eocene hills of the Gorizia Collio, with hilly areas surrounded by a broad belt of foothill deposits.

Collio has always been regarded as a land of great wines, where the concept of terroir finds its fullest expression.

CLIMATE

The favourable exposure of the gentle hills and the alternation of warm, humid Mediterranean winds with cold, dry Eurasian winds allow the vines to develop an inimitable savoury and aromatic character.

SOIL COMPOSITION

Formed over millennia by successive deposits of sand and clay that created ponca, the hillside soil identifying the complex of calcareous marl - a distinctive expression of this precious territory nestled between the sea and the Alpine arc.

DISGORGEMENT

April 2025

AGEING

Rests for approximately 48 months sur lattes in the cellars of Castello di Spessa, the time required for perfect evolution and the expression of a fine, persistent perlage.

TASTING NOTES

Fine, persistent perlage; golden-yellow colour with greenish highlights and a creamy effervescence. Aromas of broom and linden blossom, ripe white fruit, candied lemon and evolved pastry notes. Butter and toasted nuances. Enveloping palate. Serving temperature: 8°C.

FOOD PAIRING

An ideal sparkling wine for aperitifs, shellfish, molluscs and starters. Excellent with fish-based first courses, white meats and cured meats.

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