

Charley



Champenoise Method

“Charley” dedicated to Charley Vezza, son of Sandra Vezza.

50% pinot noir 50% chardonnay, both coming from our property vineyards in Alta Langa DOCG, in Piedmont.

30% of the flower must of the wine is refined in 500L French oak tonneaux adding complexity and structure to the wine.

The wine is then bottled and left on yeast for 36 months.

Once degorged, the liqueur is added with a mix of chardonnay and pinot noir coming from the French oak tonneaux and a 3 g/L sugar.

It's dry but pleasant, meant to pair full and complex meals but also enjoyed freely during an happy hour.



CHARLEY VSQ
METODO CLASSICO
BRUT 2019