VSQ BLANC DE BLANCS "ANCESTRALE 24" - CASTELLO DI STEFANAGO

Vinification: 60% Chardonnay and 40% Riesling Renano grapes are manually harvested at the ideal ripeness, achieving a perfect balance of acidity and sugar for ancestral vinification, and gently pressed to avoid crushing. The first pressing is selected and placed into stainless steel vats for native fermentation. Fermentation is halted when the residual sugar reaches about 30 grams per litre, typically in winter. In spring, the must is bottled, and warmer temperatures trigger a gradual resumption of fermentation. Indigenous yeasts then convert the remaining sugars into a sparkling wine with fine bubbles. The wine ages on its lees, and after disgorgement, the bottle is topped up with the same wine.

Tasting note: The wine begins with aromas of orange blossom, white flowers, citrus fruits, yellow fruit, acacia honey, and bread crust. On the palate, it is rich and full-bodied, featuring dense and satisfying fruit flavors that lead to a finish marked by refreshing mineral notes.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	VSQ – Vino Spumante di Qualità
Grape Variety	Chardonnay, Riesling
Vintage	No Vintage
Barrel	No Barrel
Alcohol Content	13%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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