



LA HOZ

Grape varieties

Verdicchio 80%, Chardonnay 20%

First year of production

2008

Area of production

Marche

After a few years of experimentation, with trials of vinification and “pris de mousse” with different varieties and blends, Umani Ronchi released its first Metodo Classico in 2011, followed by the launch of 2008 Vintage La Hoz Traditional Method in 2013. Produced from Verdicchio and Chardonnay grapes, the cuvée is matured in both stainless steel vats and tonneaux to reach a wider aromatic complexity. Completed the “tirage”, the ageing period on its lees for 50 months gives a characterful, deep and extremely appealing wine.

GENERAL CHARACTERISTICS

Vineyard

The vineyards are between eight and thirty years old, trained in the Guyot system and located on the hill slopes at about 200-350 meters a.s.l, on both sides of the Esino valley. The soils go back to pleiocene-pleistocene formations and are characterised by very deep, medium-calcareous loams. The vineyard yields never exceed 7 tons per hectare.

Harvest

The grapes are picked by hand and collected in boxes. Normally it takes place in two stages: the Chardonnay harvest is around mid-August while the Verdicchio one at the end of the same month. Depending on the climatic conditions, every vintage we choose the grape which are showing the right balance between the sugar and acidity level: sugars must not be above 15°-16° BABO, whereas the acidity must be around 9-10 gr/lt.

Vinification

After a soft pressing, the free-run juice is rapidly chilled down and undergoes a cold settling. The alcoholic fermentation of the Chardonnay takes place in steel tanks and is followed by a fining time in French oak barrels for about 8-10 months, whereas the Verdicchio ferments and ages for 10 months in steel tanks. Later on the wines are blended for starting the process of the “pris de mousse”, which lasts 2 months at a temperature controlled. The ageing time in the bottle lasts for 52 months and gives the characteristic aroma originating from the contact and autolysis of the yeasts. After the disgorgement the Spumante rests for further 2-3 months before the release. Residual sugar is 1,7 gr/lt.

Available formats

75 cl / 1.5 litre bottles

TASTING SUGGESTION

Serving glass

Flute with broader body and a narrower top edge to allow adequate oxygenation and development of complex and tertiary aromas typical of the Vintage Traditional Method sparkling wines, without compromising the evolution of the perlage.

Pairings

Ideally served with fish based dishes, shellfish and sushi.

Ideal serving temperature

6-8°C