

Castelfalfi

METODO CLASSICO
BRUT NATURE



Crafted from Sangiovese grapes grown in the rolling hills of central Tuscany, Castelfalfi's Metodo Classico Brut Nature expresses elegance and finesse. Extended ageing on the lees enhances its delicate, persistent mousse, revealing vibrant notes of citrus and green apple, refreshing minerality, and a harmonious finish that authentically reflects its terroir.

Vineyard Insights

The grapes for this Metodo Classico come from a north-facing vineyard at an elevation of 280 meters (920 feet) above sea level, rooted in Pliocene clay-sandy soils. In this unique setting, Sangiovese develops a remarkably fresh and elegant profile. Its early harvest, typically between the second and third weeks of August, preserves vibrant acidity, aromatic purity, and lively tension on the palate. These distinctive characteristics make the vineyard especially well suited for producing a Metodo Classico sparkling wine that combines finesse, balance, and a true sense of place.

Label Insights

The label celebrates the *Lilium biondii*, a delicate lily first identified in China in 1895 and named by Father Giraldi, missionary and botanist, in honour of Antonio Biondi, owner of the Castelfalfi estate between the late nineteenth and early twentieth centuries, in recognition of his support for pioneering botanical and ethnological expeditions to the Far East. A symbol of the bond between East and Tuscany, the *Lilium biondii* still blooms each summer in Castelfalfi's Medici Park, celebrating a lasting connection of history, culture and elegance.

Technical Sheet

CLASSIFICATION: Metodo Classico Brut Nature

VINEYARD ALTITUDE: 280 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Sangiovese 100%

VINIFICATION: Gentle pressing, temperature-controlled fermentation in stainless steel, and bottle fermentation following Metodo Classico

AGING: 10 months on the lees, plus 3 months in bottle

SERVING TEMPERATURE: 8 – 10 °C (46–50 °F)

FOOD PAIRING: Fish, seafood, cured meats and cheeses



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