

AMEDEO ÉVOLUTION CONCEPT

Amedeo évolution was conceived according to the inspiration of the great Classic Methods with a long stay sur lie.

Évolution represents Amedeo's second journey. Over 120 months on the lees to achieve the perfect evolution.

The correct premise is that prolonging the stay sur lie is not enough to improve the final result. It is not an arithmetical equation: + months sur lie equals + quality. There is a balance, which can only be understood with systematic tasting and a lot of experimentation to find the ideal sur lie for each wine.

The noble aim of these '**extreme**' **Classic Methods** is to reach the pinnacle of complexity, through the harmonisation of the different organoleptic components and a silky, almost impereptible resolution of CO₂.

History counts some virtuous examples and, among the best known on the planet, it is fair to mention Bollinger R.D. and Dom Perignon P2.

Two examples of Dégorgement Tardif / Late Release, which flank the maison's other Champagnes, moving the bar of excellence and tastefulness higher.

In Italy, Giulio Ferrari and Anna Maria Clementi have always represented the two best known late releases, and have both contributed to raising the perception of the two companies.

AMEDEO ÉVOLUTION is not an oenological exercise for its own sake. It is the sum of Ca' Rugate's experience and experimentation in the field of Classic Methods. It is knowledge of the Durella grape variety and the potential it brings.

It is an act of awareness.

Each vintage of Amedeo évolution that sees the light of day will be different from the previous and the next. **It is a unique experience** and, as such, could only be in a very limited edition and **rarely available**.

Michele Tessari