

## **WHAT DOES IT MEAN : “METODO CLASSICO” – “CLASSIC METHOD”**

Written by Administrator

Monday, 11 August 2008 01:10 - Last Updated Wednesday, 15 June 2011 15:20

---

Metodo Classico (Classic Method) or Method Champenoise, which takes its name from Champagne region of France, is the producing process of sparkling wine that consist in introducing a secondary fermentation in bottle through the introduction of sugar and yeasts (liqueur de triage).