

## CLASSIC METHOD BRUT NATURE PINOT BLANC

**Grape variety:** Pinot Blanc

**Type:** Brut Nature Classic Method Millesimé

**Training system:** Spurred cordon

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** in August

**Vinification:** after careful selection, the grapes are immediately softly pressed and the must is left to settle through cold static decantation. The must carries out an initial fermentation in steel containers, at controlled temperatures. After carrying out the draft, the wine will rest in the bottle, carrying out the second fermentation at constant and controlled temperatures for at least 36 months. After the remouage, during disgorgement, the bottle will be filled with the same wine, therefore wine upon wine, without any dosage in order to let the personality shine through and the typicality of the vintage.

**Disgorgement:** at least 36 months undosed

**Alcohol content:** 12.5% vol

**Color and appearance:** brilliant straw yellow with very fine persistent perlage.

**Aroma:** bouquet of fresh wildflowers and fruity, exotic notes of lychee and papaya. You can perceive the refinement of lily and broom with bergamot.

**Taste:** fresh and mineral, but at the same time elegant at the entrance of the palate, it promises softness concealing a perfectly dry and savory finish, worthy of this Nature.

**Pairing:** perfect as an aperitif with Venetian cicchetti from creamed cod to lightly smoked salmon, but also throughout the meal. Risotto with Go & cape tonde (gobies and molluscs from the Venetian lagoon) up to the first courses with white meat or a large string with fresh tomato and basil.

**Service:** serve 6/8° in slightly large flûte

**Taste while listening:** Rihanna – Work (feat Drake)

