

CLASSIC METHOD SPARKLING WINE PINOT BLANC BRUT NATURE

Grape variety: Pinot Blanc

Type: Sparkling wine Brut Nature Millesimé quality

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 destemmed and softly pressed and the must obtained remains in contact with their skins in pre-fermentation cold film maceration, for a time sufficient to confer chromatic and aromatic nuances which make this wine unique.

After gentle pressing the must carries out a first fermentation in stainless steel containers at a controlled temperature of around 16° C until it reaches a certain residual sugar which will be exhausted during the second fermentation which will take place in the bottle.

After the draft, the wine will rest in the bottle for a period of 24 months and then proceed to the tip of the bottle and subsequent disgorgement "à la volée" without freezing the neck of the bottle, topping up exclusively "wine by wine".

Disgorgement: 24 months Zero Dosage

Alcohol content: 11.5% vol

Color and appearance: bright straw yellow with very fine persistent perlage and a very slight haze that characterizes it.

Aroma: absolute tropicality with fine florality of broom, lily, chamomile, acacia. Fruity of papaya, yellow peach, apricot and bergamot.

The wine appears cloudy due to the effect of the yeasts which safeguard its longevity, the wine can be served without shaking the bottle, decanted if you wish to separate it from its yeasts present on the bottom, or shaken slightly before uncorking to appreciate all the particular nuances.

Taste: great freshness accompanied by an almost Adriatic flavor, with an elegantly floral return on the palate worthy of the Pinot Blanc berry.

Pairing: from the aperitif to the entire meal, faithful friend of the Gillardeau oyster, enhancing its sustained flavour, sautéed Mitilla mussels from Pellestrina (IT).

Service: serve at 6° C in a slightly large classic tasting glass.

Taste while listening: Red hot chili peppers - by the way

