

METODO CLASSICO PINOT BIANCO BRUT



VARIETY OF VINE	Pinot Bianco
TYPE OF WINE	Classic Method Brut
METHOD OF TRAINING	Cordon Spur
DENSITY OF PLANTATION	5000 plants / Hectare
YIELD PER VINE	1-1,2 KG / vine
HARVEST	By hand

VINIFICATION

After careful selection grapes are immediately treated by soft pressing and the must sedimentation is obtained by static cold decantation. The first must fermentation is made in stainless steel vats, at a controlled temperature of about 16 °C and this phase continues until the wished sugar residue has been reached. After that the wine will be bottled (tirage) and the sugar residue will be used up during the second fermentation that will take place in bottle. The wine will age for a long period, afterwards will follow riddling (remuage) and disgorgement.

ALCOHOL	12 - 12,5% VOL.
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COLOUR & APPEARANCE

Brilliant straw yellow with numerous persistent bubbles.

SCENT

Delicate floral note of broom, lily and chamomile. The fruity note of papaya, yellow peach, apricot and bergamot are well combined with note of pastry cream and vanilla.

FLAVOR

A good freshness balances a well defined softness sensation. The classic Pinot Blanc distinctive floral note recurs in mouth.

FOOD COMBINATION

Perfectly suitable for the aperitif time with goat cheese mousse and chopped olives, or with black whole wheat bread and anchovy butter.

SERVICE

Serve at 6 °C in flûte.