

METODO CLASSICO BRUT NATURE **PINOT BIANCO SUR LIE**

Grape variety: Pinot Bianco

Type: Sur Lie Traditional Method Brut Nature millesimato

Training system: Spurred cordon

Plants per hectare: 5000 Plants/Hectare

Yield per plant: 1-1.2 Kg **Harvest:** by hand in August

Vinification: after careful selection of the clusters, the grapes are destemmed and soft pressed and the must obtained remains in contact with the grape skins for a pre-fermentation cold pellicular maceration, for long enough to impart a degree of colouring and aromatic nuances that make this wine unique. After delicately pressing, a first fermentation is carried out in stainless steel tanks at a controlled temperature of about 16 °C until it reaches the desired sugar residue, which will be used up during the second fermentation which takes place. After tirage, the wine rests in the bottle for a period of 24 months. Then the bottles are riddled, and subsequently hand-disgorged "à la volée" without freezing the neck of the bottle. Finally, the bottles are topped up using only and exclusively the same wine.

Disgorgement: 24 months Pas Dosé

Alcohol content: 11.5% by Vol

Colour and appearance: bright straw yellow with a very fine and persistent perlage and a characteristic very slight clouding.

Bouquet: intensely tropical with subtle floral notes of broom, lily, chamomile and acacia. Bright, fruity hints of papaya, yellow peach, apricot and bergamot.

Palate: great freshness accompanied by a tanginess redolent with Adriatic charm, and an elegantly floral encore worthy of the Pinot Bianco berry.

Pairings: commencing with the aperitif and throughout the entire meal. A faithful friend for Gillardeau oysters, exalting their decisive flavour, sautéed Mitilla di Pellestrina Mussels.

Enjoy while listening to: Skunk Anansie - Hedonism (Acoustic Live in London)

Serving: serve at 6 °C in a slightly wide classic tasting glass.

