



CHARDONNAY METODO CLASSICO BRUT QUALITY SPARKLING WINE



FEATURES

Intense straw yellow, with shades of gold. Finest perlage.

The bouquet offers extraordinary sensations of ripe fruit, grapefruit and apricot.

Complex and well-balanced, at the taste it displays a great harmony between acidity and minerality.

GRAPES: Chardonnay 100%

GEOGRAPHICAL LOCATION: southern side of the hill between mounts Lonzina and Brusà, in the heart of the Euganean Hills.

HARVEST PERIOD: usually between the 15th and the 22nd of August.

VINIFICATION: off skins; secondary bottle fermentation and rest on yeasts for a minimum of 48 months.

BOTTLE PRESSURE: 5,5 bar

SUGAR RESIDUE: 9-10 g/L

ALCOHOL: 12,5% vol

SERVING TEMPERATURE: 6-8° C

AVAILABLE SIZES: 0,75 L / 1,5 L