

# CHARDONNAY BRUT

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## **Blend of grapes**

Chardonnay

## **Vineyard**

The training system is Guyot. The planting density is 4,000 vines per hectare and the production is around 3 kg per plant. The morainic soil lies south of Lake Garda, where the rows enjoy a north-south exposure. The harvest is done by hand.

## **Vinification**

The must, obtained with the slow, gradual pressing of the whole grapes, ferments at a controlled temperature in stainless steel tanks with selected yeasts.

## **Refinement**

It is kept with its yeasts for around 3 months until the time for the Martinotti (Charmat) system tirage. After 2 months in autoclave for the second fermentation, it is bottled and marketed after around 3 months' refinement in the bottle.

## **Organoleptic notes**

Straw-yellow colour with greenish highlights. To the nose, the wine mainly expresses fruity and floral notes and crusty bread; it maintains its fine, fresh sensation due to the bubbles, but these are not intrusive.

## **Combinations**

Ideal as an aperitif and with appetizers, it is nevertheless considered a wine for the entire meal. Excellent when paired with fish and vegetable-based risottos, sushi, and light fish-based main courses.

## **Alcohol Content**

12,5°

## **Format**

0,75 lt bottle

## **Category:**

Sparkling