

Sparkling Wine Pinot Chardonnay Brut



Grape variety: Pinot and Chardonnay

Production process: temperature-controlled second fermentation of a cuvée of Pinot and Chardonnay (18-19°C).

Ageing on the fermentation yeasts for approx. one month.

Alcohol: 11.5% Vol.

Sugar content: 8 gr/l

Colour: straw yellow with greenish nuances

Perlage: delicate and persistent bubbles

Bouquet: fresh and fruity

Taste: harmonious and delicate with good acidity

Serving temperature: 6°-8° C

Food pairings: Ideal as an aperitif or paired with light and delicate dishes