

## PINOT CHARDONNAY

VINO SPUMANTE

Brut

### WINE NAME

Pinot Chardonnay Spumante

### WINE TYPE

Brut Spumante Wine

### LOCATION OF THE VINEYARD

Italy

### POSITION AND TYPE OF SOIL

The vineyards are cultivated on the plain skirting the Piave river, characterised by gravelly and clayey soils. The continental climate is mitigated by warm sea breezes

### GRAPE VARIETY

45% Chardonnay, 55% Pinot Bianco

### ALCOHOL CONTENT

11.5% vol.

### RESIDUAL SUGARS

8-10 g/l

### ACIDITY

5.5 g/l

### WINE MAKING PROCESS

Selection of grapes in the vineyard followed by controlled-temperature vinification with selected yeasts. Secondary fermentation with the Charmat method

### CAPACITY / BOTTLE SIZE

0.75 lt.



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The expert hand of winegrowers can be detected in this elegant Brut Spumante whose blend of terroir and experience transform our local grapes into an art form

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### COLOUR

Pale yellow with greenish reflections

### BOUQUET

The bouquet is delicate and elegant. Classic scents of apple and pear are accompanied by more complex citrus and ginger notes from the Pinot Bianco. Floral rose notes round out this seductive bouquet

### TASTE

Fresh and lively with a moderately acidic palate. The finish delights with flavours of almonds and honey

### MATCHES WITH

Ideal as an aperitif, it gives its best when paired with pasta dishes with mushrooms, and/or fish and vegetable risottos. It is excellent with baked and grilled fish

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C