

CONTRATTO

1867

Blanc de Blancs

"Delightful aromas of ripe white fruits and kumquats. Powerful yet refined on the palate"with the citrus of the nose combining with the biscuity flavours of classic Blanc de Blancs"

Blanc de Blancs Brut

Vintage: 2008
Denomination: Metodo Classico -Vino Spumante di Qualità

Grape Varieties: 100% Chardonnay
Vineyards: Oltrepo Pavese
Harvest Period: last week in August
Aging: almost 4 years on yeast in bottle
Tirage: April to July
Riddling: by hand

Dosage at Degorgement: 10 milliliters of liqueur per bottle
After Degorgement Data:
Sugar content: 1.0 g/lt
PH-level: 3.3
Total acidity: 6.0 g/lt
Alcohol: 12.5%
Production quantity: 12.000 bottles

Pairings: ideal as aperitif, appetizers and fish
Serving temperature: 6 to 8 degrees Celcius
Recommended glass: small Bordeaux

