



## "A" BRUT Blanc de Blanc

100% Chardonnay - Classic Method

Obtained from Chardonnay grapes, this is a straw-yellow coloured sparkling wine with fine and elegant perlage. It is especially fresh in the mouth thanks to the pleasing effervescence and acidity. Enjoyable as an aperitif and suitable for accompanying any meal. Serve at a temperature of 5° - 6° C



CLASSIFICATION	QUALITY SPARKLING WINE
PRODUCTION AREA	VERONA
DISTRICT	CADELLORA – VILLAFRANCA DI VERONA
VINES	100% CHARDONNAY
VINE TRAINING SYSTEM	GUYOT
VINEYARD PLANTED	2008
PRODUCTION PER HECTARE	70 Q.LI
TYPE OF GROUND	ALLUVIAL WITH ROCKY FRAGMENTS
HARVEST	THE GRAPES ARE PICKED BY HAND AND PLACED IN CRATES
VINIFICATION	THE ENTIRE GRAPE IS GENTLY PRESSED
FERMENTATION	THE MUST, AFTER COOLING AND DECANTING, FERMENTS SLOWLY IN STEEL AT A CONTROLLED TEMPERATURE
FINING	IN STEEL WITH YEAST IN SUSPENSION FOR 6 MONTHS
BOTTLE FERMENTATION	TRADITIONAL METHOD OF FERMENTATION IN THE BOTTLE, AFTER 6 MONTHS' FINING WITH RETENTION OF YEAST IN THE BOTTLE FOR 24 MONTHS
DISGORGING	AFTER AT LEAST 18 MONTHS OF CONTACT WITH THE YEAST
ALCOHOL CONTENT	12,5 Vol

