

SPUMANTE "BLANC DE NOIR" DOSAGE ZERO



- Characteristics:** this spumante gets back into production after decades: it is extreme, dry, strict, unsweetened and undosed. We wanted to get to the core of the sparkling wine in its purest form, hence the choice of ageing it on the lees in the bottles for 60 months
- Winemaking:** pressing is very soft, we use only the first must. Primary fermentation takes place in second passage barrels. The wine undergoes full malolactic fermentation and it remains on the lees until tirage. The wine is made with Traditional Method (refermentation in the bottles) and aged on its yeasts for 5 years
- Ageing:** 3 years after disgorgement
- Appearance:** deep straw yellow
- Nose:** mineral notes, almost fumé, hints of breadcrust, vanilla, exotic fruit
- Palate:** dry and pervasive, crusty bread, then tropical fruit and mineral notes. Infinitely long. Very fine and persistent perlage
- Food match:** it's a wine of great class, perfect pairing with oysters or raw fish, great to accompany the entire meal