

# SPUMANTE "BLANC DE BLANCS" PAS DOSÉ



- Characteristics:** After twenty years of experimentation on different cuvees, we have been captivated by the allure and charm of the finest barrels we had in the winery and decided to blend them for this wine
- 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:** breadcrust and vanilla, overripe pineapple and tropical fruit, then peach and melon
- Palate:** dry but broad and soft, salty and sapid. Pineapple and minerals on the palate, very long with a persistent perlage
- Food match:** it's a wine of great class, perfect pairing with oysters or raw fish, great to accompany the entire meal