



Pinot Chardonnay Spumante Brut



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



Vineyard location: province of Treviso.

Altitude: 40 MASL

Soil composition: medium consistency.

Grape variety: Pinot Bianco and Chardonnay.

Growing system: Sylvoz.

Harvest time: end of August – beginning of September

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11,5 % vol.

Residual Sugar: 10 g/l.

Perlage: fine and longlasting.

Color: soft straw yellow.

Aroma: aromatic and rightly strong, fruitful and floral. It remember the bread crust.

Bouquet: fresh and with a good persistent on the palate.

Serving: serving chilled ad 6-8°C.

Serving suggestions: surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheeses.