



## Pinot Chardonnay Spumante Brut



### Product description

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



0,750 lt

**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 chees.