



Chardonnay Spumante Brut



Product description

Sparkling wine created with the only grapes of chardonnay hailing from our best vineyards. Obtained with the sparkling process of "Long Charmat".



0,750 lt 1,5 lt

Vineyard location: Treviso province

Altitude: 40 MASL.

Soil composition: medium consistency.

Grape variety: Chardonnay 100%.

Growing system: Sylvos.

Harvest time: End of August - Beginning of September.

Technology "Le Contesse":

- manual grape 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 little pressurized vat with selected yeasts and aging on its lees for about 8-10 months;
- bottling and then left to age in a conditioned warehouse for a few month.

Alcohol: 12 % vol.;

Residual Sugar: 6-8 g/l.

Color: soft straw yellow, with light green reflections.

Aroma: intense and fragrant. From its rich and intense aromas, emerge fruity and floral notes, together with light yeast and bread crust aromas.

Taste: the delicate pleasure of the bubble preceding a full-bodied, fresh and soft highlighting a light acidulous and fruity note.

Serving: serving chilled ad 7 - 9°C.

Serving suggestions: suggested as aperitif, this sparkling wine is suitable for all kinds of appetizers and for vegetable dishes, rice, white meat and fish dishes.