



DRY WINE / MARTINOTTI METHOD



Piemonte d.o.c. Chardonnay

🔥 SPARKLING WHITE WINE

Type: A soft, balanced sparkling wine produced by the Charmat method.

Production area: small east or west-facing vineyards with chalky soil, situated between 150 and 200 metres above sea level to retain the aroma and the acidity of the grape.

Grape variety: 100% Chardonnay.

Fermentation: a must is obtained from a soft pressing of the grapes, and following purification and decanting, is placed in special fermentation tanks (autoclaves) able to withstand high pressures, where secondary fermentation takes place at a temperature of between 10 and 15°C and the wine becomes sparkling, with a pressure of 3.5 atm.

Ageing: 9 months in fermentation lees and 6 months in the bottle

Colour: straw yellow with fine, rich and consistent bubbles.

Bouquet: broad and elegant with hints of crusty bread and ripe fruit.

Taste: good flavour and texture, fragrant, with a lingering finish.

Proof: 12.5% Vol

Available in: boxes of 6 and 12.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13