



SPARKLING WINE / **METHOD PAS DOSE**



Blanc de Blancs

🔥 CLASSIC METHOD PAS DOSE

Colour: light gold.

Aroma: fragrant and fresh, with hints of orange and acacia flowers.

Palate: intensely sweet, with flavours of grapes and citrus and finishing cleanly with refreshing acidity.

Region: the Monferrato hills in the South of the provinces of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.

Vineyard: Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

Analytic data: Alcohol 13,5% vol, total acidity 6,5 g/l.

How to serve it: serve in small dessert glasses at a temperature of 8-10°C.

Conservation: keep it in dark places, with a constant temperature between 10 and 15 degrees. Drinking recommended within the first two years.

Packaging: in cases of 6 and 12 x 750-ml bottles.