



PINOT BRUT MILLESIMATO

Pinot Bianco 100%

Harvest

Third / fourth week of August.

Vinification

Soft pressing and immediate refrigeration with subsequent clarification by flotation, a very delicate mechanical process on musts. Fermentation at a controlled temperature of around 18° C for about 25 days.

Refinement

Refined in steel barrels on fine lees for 6 months and after filtration it is further stored for another 4-5 months in steel. The refermentation and second fermentation in the autoclave (Charmat method) lasts 50-60 days. It remains in the bottle for at least a month before being placed on the market.

Tasting notes

Straw yellow with greenish reflections, the nose is floral with notes of bread crust. The perlage is fine and persistent. In the mouth it is fruity, fresh and pleasantly mineral.

Pairing

Appetizers, first courses and light second courses.
Vegetables.

Excellent as an aperitif.

Serving temperature 8°-10° C

Analytical data

Alcohol content: 12% Vol.

Total acidity: 6.00

Sugar: 7 gr / lt