



BLANC DE BLANCS BRUT

APPELLATION

Quality sparkling wine

PRODUCTION AREA

Villages of Farra d'Isonzo, Oslavia and Cormòns in the Collio DOC.

GRAPE VARIETY

Chardonnay

TYPE OF SOIL

The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM

Guyot

HARVEST

All hand picked

VINIFICATION

The base is obtained by a gentle pressing of 40% of the grapes. The must ferments in stainless steel vats and a small percentage also ferments in oak barrels. Afterwards, the cuvée composition is ready. The tirage takes place some months after harvest. The wine ages at least 3 years on the lees and then the disgorging is carried out.

CHARACTERISTICS

Intense and bright straw yellow color.

Complex aroma with fruity hints ranging from Golden apple to dried fruit combined with yeast fragrance. Persistent, harmonious and silky taste.

BOTTLE SIZE

0,750 l – 1,5 l – 3,0 l

