

PRINSI METODO CLASSICO BRUT



Type of wine: white sparkling.

Altitude: 320 ms a.s.l.

Exposure: various.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and white tuffaceous.

Wine Making: the grapes are vinified in white, must fermentation is partly in stainless steel tanks and partly in wooden casks.

Ageing: the wine dwells in wooden barrels, batonnage is made to confer to wine roundness and complexity. Once bottled, tirage is carried out, the wine develops a homogeneous froth thanks to yeasts activity. Degorgement is made once the wine reaches an optimal ripening laying on the yeasts.

ORGANOLEPTIC TRAITS

Color: deep with pink reflections.

Aroma: raspberry and ribes with light hints of ripe fruits.

Flavor: fresh, fine and elegant.

Pairing: excellent as aperitif, with elaborate starters, white meats and fish.

Serving temperature: 8°C.

