



CONTRATTO

1867

Blanc de Blancs, white ripe fruit and kumquats...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
First vintage:

Metodo Classico -Vino Spumante di Qualità
2008
100% Chardonnay
12.5% by vol.

12,000 bt
2008

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:

Oltrepo Pavese
calcareous
20 -25 years
400 m

Wine making process:

Time of harvest:
Aging:
Tirage:
Remuage:
Release:

last week in August
almost 3 years on yeast in bottle
April to July
on Pupitre manual
3 years after harvest

Wine description:

Tasting Note:

delightful aromas of ripe white fruits and kumquats. Powerful yet refined on the palate, with the citrus of the nose combining with the biscuity flavours of classic Blanc de Blancs.

Available bottle sizes: normal
Pairings:

ideal as aperitif, appetizers and fish

Further Information:

Dosage at Degorgement:
After Degorgement Data:
Sugar content:
PH-level:
Total acidity:
Recommended serving temperature:
Recommended type of glass:

none
1.0 g/l
3.3
6.0 g/l
60-80 Celsius
small Bordeaux

