



TRENTO DOC

MAGNUM BLANC DE BLANCS BRUT

From the vinification of Chardonnay grapes, we obtain this classic method wine with intense body and perfumes, slight aroma of yeast, strong and versatile character, suitable for all occasions.

VINIFICATION

Chardonnay clusters are hand-picked into shallow boxes, then are gently crushed. After fermentation the wine is drawn off the gross lees and the wine is then stored in steel tanks and bottled the following spring, with the addition of selected yeasts. After a period from 18 to 24 months on the lees, the bottles are riddled, and the wine is disgorged and packed.

CUVÉE

100% Chardonnay

TECHNICAL DETAILS

colour: light straw
 bouquet: floral, with appealing hints of fruit
 alcohol content: 12,50 % Vol.
 total acidity: 7,50 g/l
 sugar: 6,00 g/l
 dry extract: 22 g/l
 perlage: pin-point, long-lingering bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto; any fish dishes. For everyday or any special moment.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l. - 3,00 l. - 6,00 l.

AWARDS

ANNO GUIDA MILLESIMO	CSWC
2017 2011	
2018 2012	
2019 2013	
2020 2014	
2021 2016	

CAMBIO ETICHETTA

