

'800 - BRUT NATURE MILLESIMATO BIO

FRANCIACORTA DOCG
PREDOMINANTLY
CHARDONNAY,
LITTLE PINOT NOIR
IN SOME VINTAGES

MATURATION SUR LIES: 36 MONTHS MINIMUM
POST DISGORGEMENT REFINEMENT: 6 MONTHS MINIMUM
ALCOHOLIC CONTENT: 12-12,5% VOL
SIZES: 750 mL

Maximum respect for the naturalness and exaltation of terroir; marriage of soil, climate, vine and the wise hand of man. Conceived and vinified as it was in the 1800s: from vines tended by hand, as they once were, with spontaneous fermentation and no additions or sulfites. Complex and free, pure. Handcrafted and expressive, with evolutionary notes and good aging ability.

TASTING NOTES



COLOUR: of a luminous deep yellow with slight antique gold hues. Mousse persistent and very fine bubble.



AROMA: always complex and intense; original in its evolving notes of brioche and yellow fruit.



TASTE: Incisive, dry with long minerality, deep despite the absence of any liqueur.

FOOD PAIRING: dishes with mushrooms and truffles, guinea fowl and small poultry; tasty fish, sea truffles.

