Vino spumante Pinot Chardonnay brut



TYPE OF WINE

Sparkling wine Pinot Chardonnay brut

MAIN GRAPES

Pinot, Chardonnay

PRODUCTION AREA

Grapes coming in particular from the vocated areas of Central and North Italy.

SOILS

Well exposed soils on a clayey basis, which give the wine a natural acidity, ideal for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Intense and brilliant straw yellow. Fine and persistent perlage.

BOUQUET

In the nose fragrant and elegant. Floral bouquet with fine and beautiful fruity scents.

TASTE

Full and fresh taste, slightly citric and fruity. In the mouth is dry with a slightly herby after taste.

FOOD PAIRING

Really appreciated as an aperitif. Ideal to accompany the whole meal. Suggested to match with appetizers, shellfish, mussels, raw or fried fish or white meats and medium seasoned cheeses.

SERVING SUGGESTION

6-8°

ALCOHOL CONTENT

11,5%vol

[Cuvée Carla (75 cl)], [11,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)