

Category:	WINE
Style:	SPARKLING METHODE
Variety:	SPARKLING
Vintage:	NV
Volume:	750ml
Vineyard:	Chardonnay grapes are harvested early in the morning so that the grapes retain the freshness and characteristics suitable for sparkling wines.
Vinification:	After pressing, the must is settled and cold-stabilized for a minimum of 24 hours. Fermentation is done at a controlled low temperature. For a more intense freshness, malolactic fermentation is not carried out.
Appearance:	Pale gold color.
Bouquet:	Notes of white fruits, florals and citrus.
Palate:	Refreshing with persistent, fine bubbles. Fresh and well-balanced. A Blanc de Blanc style (100% Chardonnay) that is an ideal aperitif or a versatile accompaniment to a wide range of dining.

Technical Analysis:

Alcohol:	11.50%	pH:	3.2
Residual Sugar:	10g/L	Packaging:	6 x 750ml