



Blanc de Blancs

Piemonte DOC Brut

Metodo Classico

12% alc. vol
Dosage 10 g/L

-  100% Chardonnay
The term "Blanc de Blancs" refers to a white wine obtained exclusively from white grapes.
-  Chardonnay grapes grown in land over 350 meters above sea level in the hills of the territory suited for the Piedmont denomination.
-  The soils that characterize our Cuvée can be defined as an amalgam of gray-whitish marl with a strong limestone component.
Training system: Guyot • Plant density: 4000-5000 plants per hectare • Average age of the vines: 20 years.
-  The grapes are hand harvested after reaching the perfect level of ripeness. Once harvested, the grapes undergo a gentle pressing. Cold static decanting follows. The first alcoholic fermentation takes place in small stainless steel tanks at low temperatures between 14-16° C for up to 4 weeks in order to preserve the delicate grape aromas. The secondary fermentation takes place in the bottle for approximately 60 days at a constant temperature between 13-14° C.
-  Permanence on the lees occurs for a minimum of 18 months proceeding dégorgement.
-  Straw yellow color with golden reflections, it has a fine and very persistent perlage. On the nose, delicate hints of brioches, bread crust, acacia flowers, white spices, apple, hazelnut. On the palate it is a very harmonious, fresh, round wine. The froth is also fine in the mouth, delicate, with a good persistence. A wine that recalls the second glass.
-  Enjoy this wine without boundaries. Its versatility pairs well with fish, white meat, vegetables, medium aged cheese, as well as fatty, savory dishes.



"Technically the construction of the mousse in all of our wines is flawless, That mousse you achieve is superior to that found 99,9% of all the Champagnes currently in production!"
- Tom Stevenson



 0,375 L • 0,75 L • 1,5 L • 3 L • 6 L (on demand)