

'BLANC DE BLANCS' PAS DOSÉ METODO CLASSICO

N.V. | Sparkling Wine



Italy, Piedmont

La Scolca

Case Size: 6

Pale yellow in colour with green hues. Fresh and easy-drinking, notes of grapefruit and mandarin. The refined, elegant and delicate, slightly savoury taste is quite characteristic.

Vinification:

The grapes are cooled down with dry ice to obtain a fresh must since the first soft pressing cycle, which is fermented at a controlled temperature as well. The aging on the yeasts lasts approximately 3 years. Once a year or more, for every bottle, we re-suspend the sediment of the second fermentation for the best development of the aromas and without adding any expedition liquer we can obtain a Pas Dosè – Nature typical of Champagne tradition.

Grape Varieties: Cortese

Classification: V.S.Q. Classic Method | **ABV:** 12.5% |

Closure: Mushroom Cork