

CHARDONNAY SPUMANTE BRUT

Straw yellow in colour with greenish highlights, it has a fine and persistent perlage. The nose releases scents of banana, pineapple and yeast. The palate is crisp, smooth and tempting.

Type: VSQ Metodo Charmat

Grape variety: 100% Chardonnay

Dosage: Brut

Altitude: 260 m above sea level

Soil: loam-silt-clay

Harvest: last ten days of August

Vinification: after being selected in the vineyard, the grapes are crushed and softly pressed. The must is cleared by natural decantation and then ferments in temperature-controlled steel tanks. Prise de mousse takes place in pressurised tanks, where the wine rests on its fine lees for three months, before being bottled and released for sale.



CAVALLERO
AZIENDA AGRICOLA