

MARCALBERTO METODOCLASSICO

BLANCDEBLANCS

CLASSIFICATION: Metodo Classico (Traditional Method)

VARIETIES: Chardonnay 100%

TRAINING SYSTEM: Guyot

SOIL: white ground; Marly and chalky

GRAPE HARVEST: Last ten days of August

WINEMAKING: the wine ages in old big barrel for around 8 months, with weekly bâtonnage. Unfiltered and unclarified.

RESIDUAL SUGAR: pas dosè (1,9 g/l)

TASTING NOTES: Delicate and persistent perlage, bright straw-yellow colour with exceptional golden highlights. Toasted hazelnut and bread crust notes accompany an agile and vibrant drinking.

PAIRINGS: Perfect for pairing with the whole meal, it makes an excellent accompaniment to seafood, fish dishes and white meat.

ALCOHOL: 12.5% abv

SUGGESTED SERVING TEMPERATURE: 7-9° C

BOTTLE SIZE: 0,75 l



AZIENDA AGRICOLA MARCALBERTO
SANTO STEFANO BELBO (CN) ITALIA