

**PROVENIENCE**

Terlano

**SOIL CHARACTER**

porphyry

**CUVÉE BLEND**

100% Chardonnay

**WINE-MAKING**

100% barriques

**HARVEST**

2017, 2016

**STORAGE TIME**

24 - 36 months

**AGING POTENTIAL**

5 years after the Disgorging

**IDEAL SERVICE TEMPERATURE**

6 - 8 °C

**FIRST IMPRESSION**

With its fine and long-lasting perlage and its lively and radiant straw-yellow to greenish color, the Blanc de Blancs has lovely, tasteful fullness and structure, remarkably soft and creamy, dense, with good body and long lasting.

**GASTRONOMIC RECOMMENDATION**

Risotto "Beautiful South-Tyrol" with Speck, apples and green herbs

Spaghetti allo scoglio

Carpaccio of swordfish with grapefruit and pomegranate

**ANALYTICAL DATA**

Alcohol 13,0 % Vol

Total acidity 6,0 gr/l

Dry extract 20,5 gr/l

Dosage 4,0 g/l

