

**PROVENIENCE**

Terlano, Appiano - Cornaiano, Salorno - Pochi

SOIL CHARACTER

porphyry, moraine, loam

CUVÉE BLEND

50% Chardonnay, 30% Pinot Blanc, 20% Pinot Noir

WINE-MAKING

Pinot Noir made as white wine

HARVEST

2017, 2016, 2015

STORAGE TIME

24 - 30 months

AGING POTENTIAL

2 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

With its extremely rich and long-lasting perlage, its full straw-yellow to greenish color, and its brilliance and brightness, ARUNDA Brut demonstrates a fruity, broadly varied bouquet, along with finely restrained aromas of yeast.

GASTRONOMIC RECOMMENDATION

Spaghetтини italian style with pomodoro e basilico
Prosciutto ham with figs and parmesan cheese
Risottini with goat chees, avocado and red pepper

ANALYTICAL DATA

Alcohol	12.5 % Vol
Total acidity	6,5 gr/l
Dry extract	20,0 gr/l
Dosage	6,0 g/l



* The percentages of Pinot Noir can vary according the year and the availability