

**PROVENIENCE**

Salorno - Pochi

**CUVÉE BLEND**

calcareo

**WINE-MAKING**

100% Chardonnay

**HARVEST**

inox

**STORAGE TIME**

2017

**AGING POTENTIAL**

36 months after the disgorging

**IDEAL SERVICE TEMPERATURE**

6 - 8 °C

**FIRST IMPRESSION**

Its characteristic feature, as with all Arunda sparkling wines, is its very fine perlage. The bouquet enhances fruity notes of apricot and ripe peach accompanied by light nougat and fresh hazelnuts.

On the palate this new sparkling wine is rather clear, marked and salty.

**GASTRONOMIC RECOMMENDATION**

Ideally paired with tasty fish and seafood.

**ANALYTICAL DATA**

Alcohol 13,0% Vol

Total acidity 7,5 gr/l

Dry extract 25,0 gr/l

Dosage 6,0 g/l

**ZERO**

During the elaboration of this sparkling wine, the addition of sulphites (So<sub>2</sub>) was completely omitted.

