

**PROVENIENCE**

Terlano, Salorno - Pochi

SOIL CHARACTER

porphyry, limestone

CUVÉE BLEND

80% Chardonnay, 20% Pinot Noir

WINE-MAKING

Pinot Noir made as white wine

HARVEST

2018, 2017

STORAGE TIME

24 - 30 months

AGING POTENTIAL

2 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

With its lovely, extremely fine and long-lasting perlage, the ARUNDA Extra Brut has a brilliant, lively color and it's impressive at first sight. This is thanks to its rich, fragrant, and complex bouquet with, aside from luxuriant and flowery components, tones of toasted bread crust and dried fruits.

GASTRONOMIC RECOMMENDATION

Risotto with Lemon, cappers and orange cest
Home-smoked scottish salmon
Seabass with ARUNDA Extra Brut lentils

ANALYTICAL DATA

Alcohol	12,5 % Vol
Total acidity	6,8 gr/l
Dry extract	19,0 gr/l
Dosage	0,0 g/l



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