

**PROVENIENCE**

Terlano, Salorno - Pochi

CUVÉE BLEND

33% Chardonnay, 33% Pinot Blanc, 33% Pinot Noir*

WINE-MAKING & HARVEST

65% 5 years Riserva
35% 2016,
Pinot Noir made as white wine

STORAGE TIME

48 months

AGING POTENTIAL

5 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

The unique Arunda Perpetuum has radiant gold reflections with a fine, persistent perlage.

A particularly ripe and delicate bouquet of fresh brioche, baked appleapricot and beeswax.

Creamy and round on the palate, it flows smoothly with a long persistence.

GASTRONOMIC RECOMMENDATION

White meat and fish

ANALYTICAL DATA

Alcohol	12,5 % Vol
Total acidity	6,0 gr/l
Dry extract	20,0 gr/l
Dosage	2,0 g/l

