

**PROVENIENCE**

Appiano - S.Paolo

CUVÉE BLEND

Chardonnay, Pinot Blanc and Assyrtico

WINE-MAKING

Barriques

HARVEST

2014

STORAGE TIME

9 years

AGING POTENTIAL

20 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

A golden yellow with orange highlights, a fine perlage with medium persistence. The aroma has notes of blood oranges, hazelnuts and apricots, sultanas and dried fruit. On the palate there is a mature character, well balanced between extract and acidity. At the same time very fresh and with long persistence, minerality salinity and complexity.

GASTRONOMIC RECOMMENDATION

It is the most intense Metodo Classico in the Arunda collection. This is why it requires strong dishes. It goes well with white meat, red meat and wild game birds (pheasant, partridge, ducks). Even better when combined with a sweet component (fruit, nuts).

ANALYTICAL DATA

Alcohol	13,0 % Vol
Total acidity	6,5 gr/l
Dry extract	20,0 gr/l
Dosage	4,0 g/l

