

**PROVENIENCE**

Terlano, Salorno - Pochi

**SOIL CHARACTER**

porphyry, limestone

**CUVÉE BLEND**

60% Chardonnay, 40% Pinot Noir

**WINE-MAKING**

Pinot Noir made as white wine

**HARVEST**

2015

**STORAGE TIME**

60 months

**AGING POTENTIAL**

7 years after the Disgorging

**IDEAL SERVICE TEMPERATURE**

6 - 8 °C

**FIRST IMPRESSION**

Brilliant straw yellow and a persistent perlage with the aroma of toasted hazelnuts, honey, beeswax a touch of cream, ending with a hint of toasted bread.

The Arunda Riserva with its compact and well-integrated perlage gives the palate an enveloping fruitiness, delicately melting with a refreshing and juicy finish.

**GASTRONOMIC RECOMMENDATION**

Grilled salmon and fennel

Risotto taleggio with radicchio and walnuts

Prosciutto ham with figs and parmiggiano

**ANALYTICAL DATA**

Alcohol 12,5 % Vol

Total acidity 6,5 gr/l

Dry extract 20,0 gr/l

Dosage 4,0 g/l



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