

MONTE FASOLO www.levolpi.it

METODO CLASSICO CHARDONNAY VSQ MILLESIMATO 2010 BRUT NATURE



Varietal composition: Chardonnay100% Production area: Baone - Colli Euganei South Altitude: 200 - 400 mt asl Harvesting time: End of August

TECHNICAL NOTES

Soil: Volcanic origin, clayey soil

Trellising System: Guyot and Sylvoz **Vine Density**: 60/80 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with gentle pressing of the grapes in an inert atmosphere with protection against the risks of oxidation. Fermentation in steel tanks at a controlled temperature. Aging on fine lees for 6 months.
Prise de mousse: Secondary fermentation in the bottle resting on the lees for 108 months.

TASTING NOTES

Colour: Straw yellow with golden highlights.
Perlage: Thin gentle and almost creamy.
Bouquet: Scent of a fresh baked loaf as defined by the Brut Nature style.
Palate: Full body, mineral and long lavish taste remembering the terroir.
Food pairing suggestion: Matching wide culinary chance susch as coquillages, heavy and creamy cheese, fois gras and truffles.
Serving temperature: 6°-8°
Residual sugar: 1 g/l
Alcohol content: 12%

Brut Nature Metodo classico Millesimato 2010 MONTEFASOLO

Fill III