



## TENUTA STELLA



## TANNI BLANC DE BLANC PAS DOSÈ METODO CLASSICO

### GRAPE

100% Chardonnay

### FERMENTATION

80% stainless steel, 20% barrique,  
with added selected yeasts

### YEAR OF PRODUCTION

2013

### SECONDARY FERMENTATION AND AGING

Selected yeasts added to the bottle.  
Aged in the bottle on the lees for a  
minimum of 45 months

### MARKETED

January 2018

### TYPE OF SOIL

Marl and sandstone

### ALCOHOL CONTENT

13,00% vol

### PRUNING SYSTEM

Guyot

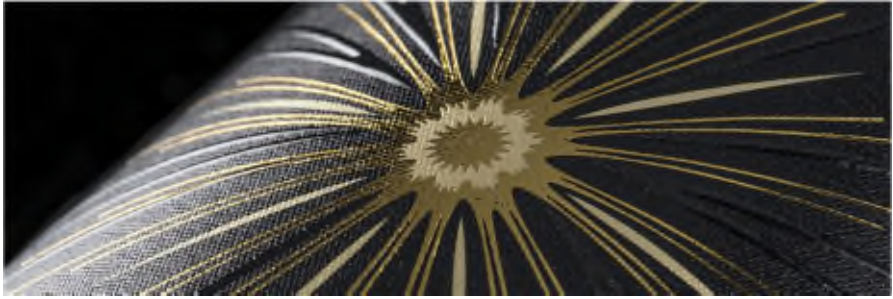
---

## TASTING NOTES

*Fine and continuous perlage. Full enveloping aroma characterized by intense and brilliant fruity notes reminiscent of pear and ripe peach with pronounced minerality conferred by the terroir. On the palate, excellent length and aromatic persistence highlighted by its freshness and great elegance.*

## SERVING SUGGESTIONS

*Wonderful throughout the entire meal. Particularly recommended with elaborate and complex dishes. Perfectly paired with boiled meats (bollito misto) and "il gran fritto" Piedmont style. Great because digestion is promoted. Excellent with roast pigeon, pheasant and guinea hen (faraona) as their taste is enhanced and the palate is immediately cleansed.*



## NATIVE GRAPE VARIETAL OF COLLIO

---

### TENUTA STELLA

VIA SDENCINA, 1 • 34070 DOLEGNA DEL COLLIO (GO)

INFO@TENUTASTELLACOLLIO.IT • WWW.TENUTASTELLACOLLIO.IT

ADMINISTRATION: TEL. +39 049 931 8095

CELLAR: MOB. +39 335 8486 016



---

CERTIFIED ORGANIC FARM