



TRADITIONAL METHOD

60 months

Tanni Pas Dosè Blanc de Blancs

GRAPE Chardonnay

YEAR OF PRODUCTION 2017

MARKETED September 2023

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

EXPOSURE South-East, 150 m a.s.l.

FERMENTATION AND AGING Fermented by selected organic yeast in stainless steel, 25% aged in chestnut barrique for 5 months

PRISE DE MOUSSE Selected organic yeast, aged on the lees for almost 60 months.

ALCOHOL CONTENT 12,3% vol

TOTAL ACIDITY 5,6 g/L

RESIDUAL SUGAR Less than 1 g/L

ESTIMATED DURATION OF WINE 3-4 years

SERVING TEMPERATURE 5-7°C

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 suggestion

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.



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NOTES
