

## CHARDONNAY SPUMANTE



We get this “spumante brut” by vinification of Chardonnay selected grapes and by sparkling with the Charmat method. Straw yellow colour with greenish reflexes, fine and persistent perlage. The aroma is complex of fruit and of hints of yeast and bread crust. The taste is strong, balanced and slightly acidic. Great for any occasion from aperitif, raw fish, shellfish and after the meal or out of the meal when, after a bang with the cap, there is an opportunity to toast. Serve very fresh at a temperature of 4-6° C.

<b>Varietà/Grapes/</b>	Chardonnay (100%)
<b>Colore/Color</b>	Straw yellow.
<b>Sapore/Taste</b>	Firm, slightly sour.
<b>Fermentazione/Fermentation</b>	10-12 days at 18 degrees. 3 months in an “autoclave” for the second fermentation.
<b>Invecchiamento Aging</b>	
<b>Qualità /Qualità/</b>	V.S. Vino Spumante Chardonnay Brut
<b>Referenze/</b>	
<b>Produttore/</b>	Azienda Agricola Piazza
<b>Cantina/Winery</b>	Azienda Agricola Piazza
<b>Certificazione/Eco- certification/Zertifizierung</b>	ICEA
<b>Produzione/Production/Produktion</b>	8000 bottles
<b>Analisi/Analysis/Analysen</b>	
Gradi alcolic/Alcoholic content/	12 %vol.
Acidità totale/Acidity	6,5 g/l
pH	
Zuccheri residui/.../	10 g/l
<b>Bottiglia/bottle</b>	Spumante. Cork.
<b>Capacità per bottiglia/Content per bottle/Inhalt</b>	750 ml
<b>Peso lordo per bottiglia/Grossweight per bottle</b>	1500 g
<b>Bottiglie per pallet/Bottles per pallet</b>	4x22x6 = 528
<b>Confezionamento/Packaging</b>	6 bottles/box 310mm x 255mm x 170mm
<b>Peso lordo per cartoneGrossweight per box</b>	9 kg
<b>Codice a barre/EAN-code</b>	