

VILLA VESCOVILE



ITALIA



BIANCO BIANCO

Spumante Brut Chardonnay

Grape Variety

100% Chardonnay

Production Techniques

Sparkling wine produced according to the Charmat method. Gentle pressing of the grapes, fermentation at controlled temperature in stainless steel tanks, and natural secondary fermentation with aging on the lees for at least 4/5 months.

Organoleptic Characteristics

Color: bright straw yellow with golden reflections. The bubbles are fine and persistent, creating an elegant and delicate perlage.

Aroma: the nose reveals a fresh and fruity bouquet, with notes of ripe white fruit, such as apple and pear, accompanied by light hints of acacia flowers. The intensity is balanced, with a lively freshness.

Taste: the taste is dry, fresh, and smooth, with good acidity that gives a pleasant liveliness. The structure is light, but the body is well-balanced.

Producer's Recommendations

Perfect as an aperitif or to accompany any course.

Serve at a temperature of 6/8°C.

Alcohol content: 12% vol.

Rocca delle Macie