

BLANC DE BLANCS

Cod. BDB

This sparkling wine is produced with Cortese grape vineyards located in Gavi DOCG area where the soil is mostly clay, harvested at perfect ripening, vinified in protective atmosphere and cooling the grapes with dry ice to obtain a fresh must since the first soft pressing cycle which is fermented at a controlled temperature as well.

The purpose is to protect the grapes from oxygen to preserve the aroma precursors that would otherwise be reduced in quantity and quality.

In the following spring, after a few months of aging in stainless steel tanks, we proceed with the tirage for the second fermentation, first step for every single bottle.

The aging on the yeasts lasts approximately 3 years. Once a year or more, for every bottle, we resuspend the sediment of the second fermentation for the best development of the aromas and without adding any expedition liquer we can obtain a Pas Dosè – Nature typical of Champagne tradition.

CLASSIFICATION: Sparkling wine; Champenoise Method.

VARIETY: from 85% to 100% of Cortese grape depending on the vintage.

PRODUCTION AREA: Gavi DOCG area.

PRODUCTION METHOD: champenoise method, aging of 36 months.

SUGAR CONTENT: less than 3g/L, Pas Dosè.

ALCOHOL CONTENT: at least 12°, depending on the vintage.

SERVING TEMPERATURE: less than 8°C.

APPEARANCE: pale yellow with green reflections, the D'Antan-style white bottle highlights its brightness.

NOSE: young and fresh, it evolves with oxygen in the glass.

TASTING NOTES: fresh and easy-drinking, a savory tastes mixed with notes of grapefruit and mandarin.

PAIRINGS: perfect for the aperitif and with fish dishes.

AVAILABLE PACKAGING

Code	Description
BDB01AST	1 x 750 ml. bottles in gift box
BDB03AST	3 x 750 ml. bottles in gift box
BDB06	6 x 750 ml. bottles in standard cartons
BDB06LGN	6 x 750 ml. bottles in wooden case

