Blanc de Blancs

Code BDB

Sparkling wine made with Cortese grapes from vineyards located in the Gavi DOCG area. The sparkling process lasts no less than 60 months. For each bottle, the result of the second fermentation is stirred back to perfectly create aromas which, without any added corrections (as is typical of the Champenois tradition) makes it possible to obtain Pas-Dosè-Nature. The refined, elegant and delicate, slightly savoury taste is quite characteristic.

CLASSIFICATION: Quality Sparkling Wine (V.S.Q.) Classic Method N.V.
GRAPE VARIETY: White Cortese, no less than 85%, up to 100% depending on the vintage.
PRODUCTION AREA: hills of the D.O.C.G Gavi area.
SPARKLING TECHNIQUE: classic fermentation in bottles, aged on lees for at least 60 months.
SERVING TEMPERATURE: recommended below 8 °C.
COLOUR: light white wine with green hues.
BOUQUET: essentially fresh and young, hints of flowers.
TASTE: delicately citrusy, also savoury, absolutely fresh and appealing glass, inviting another sip. Nuances ranging from grapefruit to tangerine can also be noted.
FOOD PAIRING: many options, from aperitifs to the whole meal.

OPTIONS AVAILABLE

Code	**Description**
BDB01AST	Standard 750 ml-bottle case
MABDB01LGN	Wooden box with 1500 ml bottle
BDB06	Standard box with 6 750 ml bottles
BDB06LGN	Wooden box with 6 750 ml bottles