



PRODUCTION AREA: Feltre, Vignui - elevation 584 m/a.s.l.

GRAPES: 50% Pinot Nero
50% Chardonnay

HECTARE'S PERFORMANCE: 50q\ha

GRAPE HARVEST: Manual in case with
selection in vineyard

CHARACTERISTICS: Extra Brut Vintage wine 2010
disgorgement 06/ 2017
6 years of pause on
yeasts
Sugar 3g\l (Italy)

ALCOHOLIC GRADE: 12,5%

DESCRIPTION OF WINE: intense, fully-evolved
and complex perfume, the notes of bread crust and
of yeast prevail followed by fruity with yellow fruit.
The complexity is due to the pause on yeasts, which
emerges after with mineral and pleased notes and
notes of vanilla, butter, hazelnut, lightly-toasted and
coffee. The taste is rich, harmonic, and fresh, salty
and at the end savory and dry.

WINE COLOUR: light yellow, similar to the colour of straw

TO MATCH WITH: excellent as happy hour; fish plates, soups, white
meats and cheese.

SUGGESTED TEMPERATURE: 6°C- 8°C - 42,8F- 46,4F - 279,15K- 281,15K

