

FATTORIA MONTELLORI



MONTELLORI BRUT PAS DOSE' Metodo Classico Millesimato

Denomination: IGT Toscana - Sparkling wine

Variety: 100% Chardonnay

Provenance: Montalbano, Cecina di Larciano

The vineyards are located in Montalbano's hills around 500 m sea-level.

The soil rich in limestone and silica guarantees mineral notes at the wine. Manual harvest is done in September.

Wine-making: Wine-making carry out completely in steel tanks at controlled temperature. The fermentation is Champenoise metod.

Aging period: The wine stay for 36 months in contact with the yeast. After this time take place the "degourgemant".
Metodo Classico needs few months in bottle to harmonize.

Tasting notes: Yellow gold color with fine and persistent "perlage". Persistent and elegant aromas, you can recognize ripe peach, white flowers and fresh bread to indicate the young "degourgemant", mineral and fresh notes.
Length taste that remember the same aroma's sensations.
Well balanced and persistent.

Alcoholic contents: 12.5% by Vol.

Serving Temperature: 8°C

Production per year: 6000 btl

Montellori Brut match well with shellfish and oyster: fresh cheeses, pasta with vegetable and fish; spicy dish.