

SPARKLING WINE METODO CLASSICO

Jolly



TECHNICAL CHARACTERISTICS

Type: Sparkling white wine

Variety: Chardonnay 50%, Pinot nero 50%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Vintage: 2020 (36 months)

Alcohol content: 13% Vol.

Serving temperature: 7° C

VINIFICATION

Very early and manual harvest, fermentation in steel tanks at a temperature of 15°C. Subsequent draft, refermentation and ageing in bottle for at least 30 months.

TASTING NOTES

Of a beautiful straw yellow color, with quite fine, numerous and persistent bubbles. The nose is fine and fragrant, in the mouth it is fresh, balanced and quite persistent.



CASCINA PERFUMO

