SPARKLING WINE METODO CLASSICO

Jolly

TECHNICAL CHARACTERISTICS

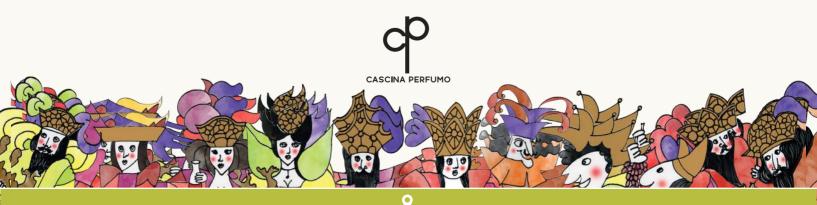
Type: Sparkling white wine Variety: Chardonnay 50%, Pinot nero 50% Production area: Italy - Nizza Monferrato Bottle size: 75 cl Vintage: 2020 (36 months) Alcohol content: 13% Vol. Serving temperature: 7° C

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.



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