

# 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

