

PRELUDE

TYPE: Blanc de Gris, Extra Brut

REGION: Mantinea

DESIGNATION: Varietal Quality Sparkling Wine

GRAPE VARIETY: Moschofilero 100%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C and then sent to the press without destemming. The resulting must was placed inside stainless steel tanks for fermentation at a controlled temperature of 17°C for around 25 days. After 8 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 15 months in contact with its lees and was disgorged in September 2021.

ANALYTICAL DATA:

Alcohol Content - 12,5% Vol.

Total Acidity - 6,8 g/L

pH - 3,10

Res. Sugar - 2,33 g/L

CELLARING POTENTIAL: This wine can be served right after purchase, or stored for up to 18 months in a cool and dark place.

DRINKING TEMPERATURE: 8-10°C

TASTING NOTES: With light greyish colour and a fine and delicate perlage, our Prelude reveals strong hints of lemon, bergamot, orange blossom and subtle aromas of roses and freshly baked brioche. Descriptors that are found on the palate at the first sip and which are very persistent as an aftertaste. Excellent acid freshness and crunchiness. Dry and persistent finish with a creamy bubble on the palate.

PACKAGING:

Single-bottle luxury packaging (size/weight):

270 x 150 x 90 mm / 2 kg

3-bottle packaging (size/weight):

400 x 270 x 90 mm / 5,1 kg

