The Experiential Blanc de Gris

TYPE: The Experiential Blanc de Gris, Brut Nature **Vintage:** 2022

VINEYARD'S LOCATION: Mantineia

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 pressed very softly without destemming to extract only the finest and clearest juice. After cold static sedimentation in stainless steel tanks, the resulting must initiated the fermentation in stainless steel tanks at controlled temperature and was then transferred to complete the fermentation in used french oak *barriques*. After 6 months of barrel ageing with periodic "bâtonnage", the base wine was bottled unfiltered for the second fermentation. The wine stayed 33 months in contact with its lees and was disgorged in January 2026.

ANALYTICAL DATA:

Alcohol Content - 12% Vol. **Total Acidity –** 8,10 g/L

pH - 3,10 **Res. Sugar -** <0,10 g/L

DRINKING TEMPERATURE: 8-10°C

TASTING NOTES: Of a vibrant straw-gold colour with a fine and persistent mousse, The Experiential Blanc de Gris 2022 displays an expressive bouquet of vanilla, wild botanicals, orange blossom and citrus peel, complemented by delicate brioche and yeasty notes. The palate is precise and vertical, reflecting its Brut Nature style, while remaining rich and creamy. Flavours of citrus zest, subtle spice and savoury complexity lead to a long, refreshing finish with a delicate phenolic grip and remarkable persistence.

RECOMMENDED PAIRINGS: Salmon, deep-fried fish, spicy foods, asian cuisine, tempuras, deep-fried chicken.

PACKAGING:

6-bottle packaging (size/weight):

332 x 270 x 181 mm / 10,3 kg