

Blanc de Gris



TYPE: Blanc de Gris, Brut Nature

Year: 2020

VINEYARD'S LOCATION: Mantineaia

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 without destemming. After cold static sedimentation in stainless steel tanks, the resulting must was fermented at a controlled temperature of 17°C for around 25 days. After 6 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 16 months in contact with its lees and was disgorged in July 2022.

ANALYTICAL DATA:

Alcohol Content – 12,5% Vol. Total Acidity - 6,9 g/L

pH - 3,10

Res. Sugar – 0,93 g/L

CELLARING POTENTIAL: This wine can be served right after purchase, or stored for at least 24 months in a cool and dark place.

DRINKING TEMPERATURE: 8-10°C

TASTING NOTES: Of pale yellow colour with greenish reflexes and a fine "perlage", our 2020 Blanc de Gris reveals aromas of lemon zest, green apple, peach, apricot, mint, toasted nuts, and rose petals. On the mouth, it is crisp, with a marked acidity and a long aftertaste with flavours that remind the ones perceived on the nose, plus tropical fruits like pineapple and passion fruit.

RECOMMENDED PAIRINGS: High-quality cold cuts, tapas and roasted piglet.

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

6-bottle packaging (size/weight):

332 x 270 x 181 mm / 9,9 kg

