

# PURE 18K GOLD

## 18K Blanc de Blancs / Vino Spumante - Demi Sec

**Grapes** 100% Chardonnay

**Production area** Trentino

**Altitude** 350-500 m a.s.l.

**Type of soil** Well-structured, deep clay-loam soils, rich in dolostone; partly on shallow, less-structured soil, calcareous due to white and grey rock residue, well-drained, porphyritic soils.

**Alcohol** 12 % vol.

**Fermentation** Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14-15°C with selected yeast for at least 30-35 days. The subsequent secondary fermentation ("prise de mousse") takes place in an autoclave using the Charmat method, using selected yeast at a controlled temperature.

**Aging** In steel with batonnage over fine lees for 6-8 months.

**Tasting notes** The colour is straw yellow while the nose is intense, fruity and floral, with notes of pear and exotic sweet fruit. It is fresh and snappy in the mouth, with intriguing lingering floral notes and a long, pleasant final note of ripe fruit.

**Food pairings** Fried fish, raw fish, vegetarian appetizers.



0,75 l  
1,5 l



Awarded