

**PROVENIENCE**

Terlano

SOIL CHARACTER

porphyry

CUVÉE BLEND

100% Chardonnay

WINE-MAKING

100% barriques

HARVEST

2012, 2011

STORAGE TIME

24 - 36 months

AGING POTENTIAL

5 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

With its fine and long-lasting perlage and its lively and radiant straw-yellow to greenish color, the Blanc de Blancs has lovely, tasteful fullness and structure, remarkably soft and creamy, dense, with good body and long lasting.

GASTRONOMIC RECOMMENDATION

Risotto "Beautiful South-Tyrol" with Speck, apples and green herbs

Spaghetti allo scoglio

Carpaccio of swordfish with grapefruit and pomegranate

ANALYTICAL DATA

Alcohol 13,0 % Vol

Total acidity 6,0 gr/l

Dry extract 20,5 gr/l

Dosage 4,0 g/l

