



CHARDONNAY Spumante Brut Nature 2018



The quintessence of “Long Charmat” method. An intense sparkling wine, created to celebrate our first 20 years of organic farming.

TECHNICAL SPECIFICATIONS

classification	Sparkling white wine
grapes	Chardonnay
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
training method	Sylvoz
winemaking method	Second fermentation in steel tank with “Long Charmat” method for about 6 months, filtering and cold bottling.
alcohol content	12% Alc./Vol.
available sizes	0.75L; 1.5L

TASTING NOTES

appearance	Light yellow, with green hues when young.
bouquet	Delicate scents, with floral and fruity hints as white peach.
flavor	Dry, fresh, pleasant on the palate, nicely upheld by a well-balanced acidity.
serving temperature	It should be served at 6 - 8°C in a wide glass.
food pairings	Being a sparkling wine with zero dosage, it pairs perfectly with typical Italian cold cuts (salami, ham) and with fish-based dishes.



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