



MERLOT SPUMANTE Blanc de Noir Brut



Our personal interpretation of this very popular grape.

TECHNICAL SPECIFICATIONS

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| classification | Vino Spumante biologico |
| grapes | 100% Merlot |
| 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 | Grapes are vinified in white, then secondary fermentation with “Martinotti - Charmat” method for about 60 days. |
| alcohol content | 12% Alc./Vol. |
| available sizes | 0.75L |

TASTING NOTES

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| appearance | Bright straw-yellow colour, with pale pink hues on edge. |
| bouquet | Genuine exotic scents, as lychees and passion fruit ones, are followed by delicate hints of red fruit. |
| flavor | Intense and sharp, with great minerality and savoriness. |
| serving temperature | It should be served at 6 - 8° C, uncorked just before drinking it. |
| food pairings | Excellent to accompany cold cuts and medium-seasoned cheese, but also suitable for a whole meal. |



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