

CHARD PINO
CANTINA MARANZANA

Pinot Chardonnay Spumante



Pinot Chardonnay is the wine for excellence that in Italy and in the rest of the world becomes "sparkling wine". Due to experience in sparkling wines, Cantina Maranzana produces it through the Italian method called "charmat", which guarantees the origin of a local wine.

Tasting notes: yellow in **color**, with greenish, the foam is white, exuberant and persistent, continuous perlage; Its **bouquet** is fruity and floral, recalls the Italian golden apple sour, a pleasant fragrance of yeast, bread crust and moss. On the **palate** is tasty and well balanced, fresh, pleasant to drink. The final taste is sweet and soft.

Culinary combinations: is a cocktail of class but also a wine for the whole meal. Great for seafood entrees, crustaceans and molluscs.

Alcoholic strength: 11,5% by volume

Sugars: 18 gr./l

Serving temperature: 6 – 8 °C

Suggested glass: flute

Storage: in a dry and cool location.

Ageing potential: 2 - 3 years



CHARD
PINO



CHARDONNAY

Pinot Chardonnay Spumante

Oenological characteristics

Type: white sparkling wine (spumante)

Classification: extra dry white sparkling wine

Grape variety: chardonnay e pinot.

Average annual production: 7.000 bottles, each 750 ml.

Maturation: from pressing to bottling remains on its lees for approximately 90 days.

Ageing: not necessary, due to its freshness

Fermentation temperature: 10 – 8 °C.

Duration of fermentation: 10 - 12 days.

Malolactic fermentation: avoided in order to maintain its freshness

Bottling period: in December following the harvest.

Total acidity: 6,5 g/l.

pH: 3,20

Wine-making process: The whole grapes were gently pressed and the juice obtained is placed in thermo-conditioned tanks where fermentation takes place at a temperature of 16 ° C.

Area: Piedmont

Soil: limestone - marn

Height: 100 – 150 m. above sea level.

Vine type: simple guyot, 8 – 10 buds per plant per hectare.

Production per hectare: 7.000 litres

Climate: cold winters, mild spring and hot, dry summers.

Harvest: by the end of August – beginning of September, with manual selection of the grapes in the vineyard healthier.

