

## ■ CRISTINA COLLI DEL TRASIMENO D.O.C.

## ■ CLASSIC METHOD

**Grape Variety:** Chardonnay (100% Blanc de Blanc)

**Soil composition:** Mainly calcareous and sandy with fossils.

**Training system and vine density:** Traditional double Guyot, with 5,200 vines per hectare.

**Harvest:** Traditional hand-harvesting. Usually in the second half of September.

**Vinification of the base wine :** Fermentation inside steel tanks of 50 hl with the use of natural yeasts, at a low controlled temperature to preserve delicate fruit aromas.

**Bottle-Fermentation Method (Traditional Classic Method):** The second fermentation takes place directly inside the bottle, adding a mixture of sugar and yeasts. The wine is aged in contact with the dead yeasts cells for at least 36 months, to release flavours into wine. . Riddling and disgorging.

**Brut:** 6 g/liter

**Vintage:** Yes.

**Tasting Characteristics:** Bright colour, fine perlage elegant and persistent. Tropical and citrus fruit, with floral and crusty bread notes. To the palate presents a pleasant freshness in perfect synergy with the elegant minerality.

**Food Pairings:** Ideal for aperitifs and starters. Excellent with white meat, soft-cheeses and seafood.

**Service Temperature:** it is best to serve it at temperatures between 6°C.

**Alcohol content:** 12.5 % Vol.

**Notes:** It is a elegant sparkling wine and it is perfect to celebrate any important occasion such as receptions, dinner parties, banquets and for any relaxing moments.

