



Fibonacci

Spumante Metodo Classico Extra Brut Blanc de Blancs

Sparkling wine Brut Blanc de Blancs classic method, elegant and precious, it comes from only Chardonnay grapes produced from old vines with an average age of 40 years which give great complexity and finesse. It is a cuvée of two vintages to always guarantee a perfect balance between acidity and freshness. Contact with yeasts for at least 20 months.

GRAPES:

Chardonnay 100%.

WINE-GROWING AREA:

Mocasina

SOIL:

Moraine

ALTITUDE:

230 mt .a.s.l.

AGING:

Minimum 24 months on the lees.

Technical notes:

Deep straw yellow tending towards golden. Enveloping and refined bouquet, aromas of bread yeast, candied fruit, croissants. Fruity and delicate notes of green apple with a touch of fresh mint.

Pairings:

Great as an aperitif, it is perfect paired with sea fish, shellfish, salmon, oysters and caviar. Given its excellent acidity, it also goes well with our local salami.

Alcohol: 12,5% vol

Serving temperature: 6-8° C



La Torre Azienda Agricola

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