



FRANCESCA MARA

CLASSIC METHOD BRUT



GRAPES: 100% Chardonnay.

PRODUCTION AREA: Adige Valley.

CLASSIFICATION: brut sparkling white wine.

HARVEST SEASON: between mid and late August.

VINIFICATION: the soft pressing of the whole bunches occurs quickly to avoid any type of maceration. The first fermentation is carried out cold in steel tanks. The method used for refermentation in the bottle is the classic one. The maturation on the yeasts lasts at least 12 months in order to keep the fragrance of the original wine intact. The “dosage”, the true secret of each “maison”, is minimal, so as not to alter the characteristics naturally conferred by the very favorable environmental factors, the secondary fermentation and particularly careful artisan workmanship.

COLOUR: pale straw yellow with greenish reflections, lively, fine and elegant perlage, minute and continuous.

BOUQUET: typical notes of white fruit from Chardonnay.

TASTE: savory and salty to the taste, but at the same time lively and elegant.

SUGGESTED USES: excellent as an aperitif. Also ideal accompaniment to shellfish, mature cheeses and mediterranean dishes.

SERVING TEMPERATURE: 8-10 °C.

BOTTLE: 0,750 l. with cork stopper.

ANALYTICAL INFORMATIONS:

Alcohol content: 12,5% vol.

Residual sugar: 5 g/l.

Made in Italy

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