



Peri Bigogno MB pas dosé Talento Brut



CLASSIFICATION:

Sparkling wine Talento, millesime.

GRAPE VARIETIES:

100% Chardonnay.

GROWING LOCATION:

Castenedolo (Brescia), north Italy close to lake Garda.

VINEYARD:

Morenic Hill, Guyot.

MATURATION AND REFINEMENT:

Champenoise method, minum aging 36 months on the yeast.

TASTING NOTES:

Colour: Clear, bright straw-coloured yellow with golden reflections, very fine perlage, persistent and abundant, almost creamy thanks to its rich and important structure and long processing.

Nose: Vivid and full bouquet, rich, harmonious, persistent with a characteristic perfume of bread crust thanks to the usage of selected yeasts, with delicate notes of dry fruits and hazelnut.

Palate: Dry, savoury fresh, smooth, with hints of peach, apricot and golden apple.

ALCOHOL CONTENT: 12.50% vol.

RECOMMENDED PAIRINGS:

Raw fish, tempura, caviar, Mortadella, salame.

SERVING TEMPERATURE: 46°-48°F.

SUGAR CONTENT: 0 grams/liter

BOTTLE SIZES AVAILABLE: 0.75 l

PRODUCTION: 2.500 bottles.



baccoselections.com