



CHARDONNAY SPARKLING BRUT



TYPE OF VINE: Chardonnay

AREA OF PRODCUTION: Castello Roganzuolo 119 m.above sea level

TERRAIN: Medium texture tending to clay

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: Between 3 -10 September

VINIFICATION: Gentle pressing, draining of the Must juices and fermentation using selected yeasts at controlled temperature

EFFERVESCENCE: By autoclave using Charmat method at 17 °C ca. for 75 days.

CHARACTERISTICS: Pale straw yellow colour with a fine and lasting perlage, fragrance of very mature fruit yeasts, green apples. On the palate it is dry flavoursome and pleasing.

MATCHING: It is a perfect aperitif that will accompany all first courses.

SERVING TEMPERATURE: From 6 to 8 °C in flute glasses maintain temperature in an ice-bucket .

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris
Società Agricola S. S.

via Ferrovia 18, 31020 Castello Roganzuolo - San Fior (TV) Tel: 0438.400624 - Fax: 0438.405639 - e-mail: buffonq@tiscalinet.it