

FARNITO CHARDONNAY

VINO SPUMANTE DI QUALITÀ

Based on an assemblage of Chardonnay wines from various vintages, the oldest of which have been aged in oak barrels. Because of its elaborate processing, this unique sparkling wine is produced in extremely limited quantity.

Grapes: Chardonnay.

Sparkling process: we select the choice yeasts used in the processing of this sparkling wine. The wine is made sparkling using a pied de cuvee that undergoes rigorous and continuous enzyme testing. Fermentation takes place over several months at very low temperatures.

Finishing: the aromatic properties of the yeasts are maximized by regularly agitating the tank for a period exceeding eight months to keep them in suspension, thus adding their elegant bouquet to the wine.

Features: upon pouring into the flute a generous, quickly dissipating foam is formed, leaving a halo around the edge of the glass fed by a fine and uniform perlage. Light straw-colored.

Bouquet: refined, diverse fragrances, vaguely spicy, delicate and complex bouquet.

Flavor: rich, full-bodied, dry, and round with flavors of spices and fruits.

Serving temperature: cool but not cold, 10-14°C, 50-57°F.

Gastronomy: a sparkling wine for elaborate dishes, whether based on fish, or white meat. Ideal for Cheese based first courses, and with cheeses in general, especially good with shaved parmesan cheese.

