

Sparkling (Charmant method)

BIO CION

Grape variety:

Pinot Nero and Vespaïola. These two grape varieties, one international and one indigenous, complement each other extremely well imparting elegance, power and freshness.

Exposure:

Vespaïola to the south-west, Pinot Noir to the west

Soil type:

Basaltic origin, well structured and rich in minerals.

Breeding system:

Double-arched cane for Vespaïola and Guyot for Pinot Nero.

Grape production per hectare:

80/90 q.

Vinification and sparkling process:

Soft pressing of whole grapes and fermentation at a low temperature. The Pinot Noir is vinified in white with a quick stay on the skins. It matures in contact with the yeasts and is then re-fermented using the charmat method for several months.

Alcohol content:

12.5%

Sugars:

Brut

Organoleptic examination:

Greenish-yellow in colour with pink nuances, it has a fine, delicate but very persistent foam; the aroma is fruity, clear with nuances of honey, camomile, herbs, citrus and tropical fruit. The taste impression is excellent, with excellent finesse, balance and persistence. A clear fruitiness remains on the retro-olfaction accompanied by mineral notes and slight hints of bread and white truffle.

Perlage:

Fine and persistent

Gastronomic combinations:

Starters, fish dishes in general, herb-based first courses and especially risottos.

Serving Temperature:

6-8° C.

