

# B

PRODUTTORE NELLA TERRA DI CORTONA

# BALDETTI



## **CLASSIC METHOD SPUMANTE Brut**

**Grape Variety:** Chardonnay 50% - Grechetto 50%

**Vineyard:** Pietraia di Cortona (ca. 290 metri s.l.m.)

**Harvesting:** in the middle of August for Chardonnay, at the beginning of September for the Grechetto

**Vinification:** the grapes were crushed and destemmed to the press on parings. Fermentation with temperature peaking at 18 °C.

**Sparkling:** Classic method

**Aging:** in the bottle "sur lies" at least for 24 months

**Dosage:** Brut

**Tasting notes:**

**Color:** brilliant gold with accents of light green

**Nose:** fresh bread from the oven, honey notes and white peach, sensations of mineral and menthol

**Taste:** it leaves your palate fresh with effervescence. A nice acidity exalts its freshness, unpredictable finale with floral notes.

**Unit of Alcohol:** 11,5% - 12,5% vol