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P r o d u t t o r e n e l l a t e r r a d i C o r t o n a

METODO CLASSICO BALDETTI



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

Grape Variety: Chardonnay - Grechetto

Harvesting: Middle of August for Chardonnay, at the beginning of September for Grechetto

Vinification: the grapes are crushed and destemmed in 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

Serving Temperature: 7-8°C.

Unit of Alcohol: 12% vol.

Tasting Notes:

- **Color:** Brilliant gold with accents of light green
- **Nose:** fresh bread from 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

Azienda Agricola BALDETTI ALFONSO

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