

VILLANOVA BRUT

QUALITY SPARKLING WINE



Grapes: 100% pinot noir
Vineyard name: Colusse
Soils: Gravel-rich alluvial
Orientation: North-South
Elevation: 52 metres
Training system: Guyot
Production in bottles: 6,000

Vinification:

After pressing the grapes, the must is cyro-settled then fermented at a controlled temperature. Secondary fermentation by long Charmat method, with over 30 months in steel pressure-controlled fermenters.

Tasting notes: A luminous straw yellow in appearance, with a long-lingering bead of tiny bubbles. The bouquet is rich, floral, with delicate notes of bread crust, while the palate is elegant, fragrant and citrusy.

Food pairing: An outstanding aperitif wine, it is also highly recommended to be enjoyed throughout the whole meal. To be served between at 8°C.

Technical data: Alcohol: 12,5%
Residual sugar: 8 g/l