

BLASÉ

Indifferent to the passage of time, which enhances it without wearing it down.

Born six years ago, it has already lived two lives—before and after disgorgement—drawing value from time and evolving into spicy and toasted aromas, highlighting its salinity while never losing elegance on the palate."



Type: Sparkling Dosage Zero (residual sugar: 0 g/l).

Production area: Trentino.

Cuvée: Chardonnay (75%), Pinot nero (25%).

Harvest: early September 2019.

Vinification: soft pressing, must is separated from the stems and the vinasse, then is clarified and fermented. Fermentation's temperature is controlled by cooling.

Sparkling: Spring 2021. Fermentation in the bottle (Classic Method).

Disgorgement: November 2022

Aging: 42 month and aging other 24 moth in winery after the disgorgement.

Colour: straw yellow with gold notes.

Perlage: fine and persistent.

Bouquet: fragrant and with outstanding notes of mature fruits and toasted notes.

Taste: intense and harmonious with complex mounth.

Conservation: very good until the first year, but can be well preserved and enjoyed even later.

Alcohol: 12,5 %/Vol.

