

**BLANC DE BLANC – EXTRA BRUT****Vineyards:**

Soil :	Ponca (eocene Loam)
Exposure:	Est
Grapes:	100% Chardonnay
Pruning:	guyot
Yield per hectar	7.5 tons

**Cantina:**

After the soft pressing, which extracts only the flower of the must, follows a phase of low-temperature rest. Here, the pulp is constantly mixed into the must to transfer all the grape characteristics to the finished product, a process known as "cold settling". Fermentation, which transforms the grapes into must, is extended to favor the synthesis of mannoproteins by yeast, giving Blanc de Blanc the typical softness of great sparkling wines. 7% of the mass ferments in wood, enriching itself with lactic bacteria selected over the years in the barriques. This mass, combined with that aged in steel, initiates malolactic fermentation, giving the acidity of the sparkling wine a simultaneous silkiness and freshness. After resting until the first spring warmth, the masses are separated from the lees and prepared for the second fermentation. During this phase, yeast is added for the second fermentation, giving the wine its sparkle and characteristics of bread crust. After a rest of at least 36 months on the lees, the bottles are rotated and gently inclined for disgorgement. Here, the yeast is separated from the clarified wine. In the final disgorgement phase, a small amount of Picolit is added as the dosage liquor, enriching the product with structure and aromatic richness thanks to the botrytized grapes. The dosage, or final residual sugar, classifies this wine as extra brut.

**Analytical data:**

Alcohol by volume:	12,77%
Sugar residual:	3,0 g/l
Total acidity:	5,60 g/l
Sulfur dioxide:	54 mg/l

**Scheda di degustazione:**

**Color:** Straw yellow

**Nose:** Hints of bread crust up to more mineral notes.

**Palate:** Creamy perlage, pronounced acidity, and dry taste. Complex hints of white pulp fruit. Exuberant and elegant freshness, excellent balance.