



FRESCOBALDI BRUT METODO CLASSICO

Denomination Trento DOC , Metodo Classico

Description Frescobaldi Brut Metodo Classico Trento DOC had adhered to the Istituto Talento Italiano production code. It is made from Chardonnay, with a second fermentation in the bottle and successive maturation sur lie for a minimum of 24 months.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Vineyards of the enological regions of Trento Classico DOC

TECHNICAL INFORMATION

Variety Chardonnay

Alcohol by volume 12,50%

Bottle formats 0,75 l, 1,5 l

Tasting Notes Frescobaldi Brut Metodo Classico is a brilliant straw-yellow colour with very fine and persistent perlage. The nose is perfumed with notes of white-flesh fruits, clean scents of butter and bread crust. The varied and complex fruity tone is then joined by hints of pineapple and lemon. The palate is soft, velvety, with a refreshing vein of acidity and a solid, but not excessive body. The slightly citrusy finish notably prolongs the persistence.

Serving suggestions Appetisers and seafood antipasti, cold cuts and pâté, fish-based dishes with full-flavoured sauces, boiled meats, and aged cheeses.