

PURE **18K** GOLD

18K Blanc de Blancs / Vino Spumante - Demi Sec

Grapes 100% Chardonnay

Production area Trentino

Altitude 350–500 m a.s.l.

Type of soil Well-structured, deep clay-loam soils, rich in dolostone; partly on shallow, less-structured soil, calcareous due to white and grey rock residue, well-drained, porphyritic soils.

Alcohol 12 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14–15°C with selected yeast for at least 30–35 days. The subsequent secondary fermentation ("prise de mousse") takes place in an autoclave using the Charmat method, using selected yeast at a controlled temperature.

Aging In steel with batonnage over fine lees for 6–8 months.

Tasting notes The colour is straw yellow while the nose is intense, fruity and floral, with notes of pear and exotic sweet fruit. It is fresh and snappy in the mouth, with intriguing lingering floral notes and a long, pleasant final note of ripe fruit.

Food pairings Fried fish, raw fish, vegetarian appetizers.



0,75 l
1,5 l



Awarded