



ANGORIS  
1648



# 16 48

*SPARKLING CLASSIC METHOD BRUT*



Chardonnay 100%



A selection of the best grapes in the winery.



12,50% Vol. ~ Residual Sugar 7 g/L



Production 2.000 bottles

The grapes are carefully selected and hand harvested. In the winery they are destemmed and cooled, undergo cold-soak maceration directly in the press in order to extract the maximum polifenolic components.



After pressing, the must is then fermented in temperature controlled steel tanks and allowed to rest on the lees for 6 months.

In June the wine is bottled and rest an additional 30 months on the lees and referments.

Finally, the sparkling wine is placed on the pupitres for three months before disgorging in the spring.

Straw yellow.



Intense; bread crust, almond, yogurt; floral with hawthorn and elderberry flowers; fruit notes of white peach, nectarine and hints of tropical fruit; fragrant, mineral.

Soft, fresh; dry, balanced and persistent; creamy, mineral with a nice acidic backbone.



Raw crustaceans, oven roasted grouper, fried shrimp, crudo, tuna or swordfish tartar, oysters or the greatest of aperitifs  
Serving temperature 4 - 6 °C



VINIBUONI D'ITALIA ~ 4/4 STARS  
BIBENDA ~ 4 GRAPPOLI