



ANGORIS  
1648



# Modolet

*SPARKLING CHARMAT METHOD BRUT*



Ribolla Gialla ~ Pinot Bianco ~ Chardonnay



A selection of the best grapes in the winery.



12,0% Vol. ~ Residual Sugar 6 g/L



Production 75.000 bottles

The grapes are destemmed and soft pressed and fermented in temperature controlled stainless steel tanks.



After fermentation, the wine is transferred to autoclave, where selected yeasts are added to increase roundness.

After 6 months in the autoclave, the sparkling wines is moved to bottle where it is aged 4 months in bottle before release.



Straw yellow with hints of gold.

Delicate; white flowers, fragrant, mineral; peach.

Dry, elegant and fine perlage; mouth watering; long, warm.



Ideal as an aperitif, with the Sauris ham, tempura, shellfish and grilled fish or boiled.

Serving temperature 4 - 6 °C



GILBERT & GAILLARD ~ GOLD MEDAL

