



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 hand-harvested and gently pressed as whole clusters to preserve their utmost integrity.

After pressing, the must ferments at a controlled temperature, then rests on the lees for 6 months.

In June, the base wine is bottled for the second fermentation ("tirage"), and it matures on the lees for 21 months.

Finally, the sparkling wine is placed on the pupitres for 3 months before disgorgement, which takes place in spring.



Straw yellow.

On the nose, intense spicy aromas combine with floral notes and hints of fresh butter, accompanied by nuances of bread crust. On the palate, it is dry, with a fine and persistent perlage. The mousse is soft and creamy; the wine is fresh, savory, and long, with a slightly citrusy aftertaste and lively acidity.



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