



TALENTO BRUT MILLESIMATO 46 Lombardia, Italy



12.5%
ALC/VOL

750mL
BOTTLE SIZE



100%
Chardonnay



Fermented in
Stainless Steel
Tanks



Not Aged in Oak



Aged 3
years

Appellation

Lombardia

Vinification

The grapes prematurely harvested and softly pressed to maintain a higher level of acidity to allow wine to cope with the long period of processing.

Fermentation

The mass, transferred to the steel tanks to begin the first fermentation at controlled temperatures between 18 and 22 °. In the Spring, it starts with the tirage and delicate phase of sparkling and refining of the wine that, when already bottled, is put at rest in piles kept in the dark of the cellar rooms. The constant temperature of 11-12° C favors the slow work of selected yeasts, processing residues of sugar into alcohol and natural carbon dioxide: the perlage. After at least 3 years "Peri 46" Talento can begin the practice of disgorgement and the addition of the liqueur d'expédition of the House to make it more balanced, smooth and elegant.

Tasting notes

Color: clear, bright straw-colored yellow with golden reflections, very fine perlage, persistent and abundant, almost creamy thanks to its rich and important structure and long processing.

Nose: vivid and full bouquet, rich, harmonious, persistent, with a characteristic perfume of bread crust thanks to the usage of selected yeasts, with delicate notes of dry fruits such as almond, hazelnut, dry figs, some spices, cloves.

Palate: dry, savory, fresh, smooth, it recalls the delicate sensation of silk, great structure, fine and balanced, velvety and harmonious.

Serving recommendation

Serve at 7°C.

Food pairings

Perfect for the whole meal, suitable for aromatic vegetable or fish, caviar or smoked salmon.