



TALENTO BRUT MILLESIMATO Lombardia, Italy



12.5%
ALC/VOL

750mL
BOTTLE SIZE



100%
Chardonnay

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 24 months Peri 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.

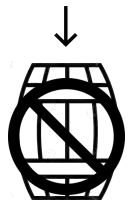
Tasting notes

Color: clear, bright straw-colored yellow, very fine and persistent perlage.

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 citrus and candied grapefruit.



Aged 15
months on the
yeasts



Not Aged in Oak



Aged 24 months

Serving recommendation Palate: dry, savory and fresh.

Serve at 7°C.

Food pairings

Ideal for appetizers, entrées, salmon, vegetables and fried dishes. Perfect to be served for the whole meal.