



## TALENTO BRUT "PAS DOSE" MILLESIMATO Lombardia, Italy



**12.5%**  
ALC/VOL

**750mL**  
BOTTLE SIZE



100%  
Chardonnay



Aged 3 years  
on the yeasts



Not Aged in Oak



### 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 spent on the yeasts the "Peri MB" Talento sparkling wine is ready: the degorgement in the traditional system make this wine perfect for wine lovers all over the world. The name is a reminder of the first Pas Dosé produced since 1980.

### 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 peculiar notes of hazelnut and dried fruit.

**Palate:** definitely dry, savory, fresh, with hints of peach, apricot and Golden Delicious apple.

### Serving recommendation

Serve at 7°C.

### Food pairings

Perfect with sushi, tempura and caviar. Amazing with the traditional Mortadella Bologna IGP.