FRESCOBALDI
TOSCANA

Frescobaldi Brut Metodo Classico



Formati

0,75 l, 1,5 l

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Trento DOC Metodo Classico

Frescobaldi Brut Metodo Classico Trento DOC had adhered to the Istituto Talento Italiano production code. It is made from Chardonnay, with a second fermentation in the bottle and successive maturation sur lie for a minimum of 24 months.

Technical notes

Origin: Vineyards of the enological regions of Trento Classico DOC
Altimetry: Various
Surface: 40 Ha (98 Acres)
Exposure: Various
Soil typology: Various
Plant density: 3.500 plants per hectare
Breeding: Pergola Trentina
Vineyard age: Various
Wine Variety: Chardonnay
Alcohol content: 12,50%

Tasting notes

Frescobaldi Brut Metodo Classico is a brilliant straw-yellow colour with very fine and persistent perlage. The nose is perfumed with notes of white-flesh fruits, clean scents of butter and bread crust. The varied and complex fruity tone is then joined by hints of pineapple and lemon. The palate is soft, velvety, with a refreshing vein of acidity and a solid, but not excessive body. The slightly citrusy finish notably prolongs the persistence.

Wine pairing: Appetisers and seafood antipasti, cold cuts and pâté, fish-based dishes with full-flavoured sauces, boiled meats, and aged cheeses.