



Frescobaldi Brut Metodo Classico

Territory characteristics

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

Alcoholic Grade

12,50%

Technical notes

Available formats

0,75 l, 1,5 l

Organoleptic 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.

match

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

