



Cantine di Ora

Metodo Classico Alto Adige DOC Brut



Vinification

The Chardonnay grapes are hand-harvested and softly pressed. The must is fermented at controlled temperatures to preserve its purity and freshness. Following the traditional Method Classique, the wine undergoes its second fermentation in the bottle and ages on the lees for 24 months, developing fine complexity and an elegant, persistent perlage. After disgorgement, it rests briefly before release.

Description

This sparkling wine shows a bright straw-yellow color with a fine and continuous stream of bubbles. The bouquet reveals notes of green apple, citrus, bread crust, and delicate pastry tones. On the palate it is fresh, creamy, and well-balanced, with a pleasant minerality and a long, refined finish.

Food Pairings

Ideal as an aperitif and excellent with raw fish, shellfish, sushi, delicate pasta dishes, and soft cheeses. A perfect choice for celebrations and elegant occasions.



**Chardonnay,
Pinot Nero**



Alto Adige



8-10 °C



**Alcol: 12.5%
Zuccheri: 4 g/l**