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Bacio della Luna

Metodo Classico Brut

Base Of The Wine

The base wine is a cuvée exclusively obtained from Chardonnay grapes harvested in the Adige valley, the ideal area of this Italian excellence for both environment and climate. The perfect acidity of our Classic Method comes from the vineyards located at the valley floor. Minerality and sapidity are the result of the micro terroirs located at medium altitude and composed by dolomitic and volcanic sediments

Refermentation

The addition of the "liqueur de tirage" takes place during the bottling phase, and then follows a slow fermentation of approximately 45 days, during which the bottles reach a pressure of about 6 atmospheres. In the following 12 months of aging the yeasts, now exhausted, release mannoproteins that give structure to the product and fragrant and typical notes of bread crust.

Food Pairings

Excellent as an aperitif, perfect for many occasions. Ideal to accompany fresh fish, poultry and salads.

Chardonnay	Valle Dell'Adige	8-10 °C	Alcol: 12.5% Zuccheri: g/l