

SPUMANTI LINE

PERNICE  
CHARDONNAY  
BRUT

QUALITY SPARKLING WINE

ESSENCE  
OF  
OUR LAND



**PERNICE CHARDONNAY BRUT  
QUALITY SPARKLING WINES  
GRAPE VARIETY**

This is a Chardonnay charmat spumante, cultivated in our Raballa vineyard, manually harvested in small cases and processed on its own.

**VINIFICATION**

Whole cluster grapes are soft-pressed directly after picking.

The yield is low (approx. 50%) to obtain a fine and elegant must. The must, partially limpid, undergoes fermentation at 18°C. In February and March the second fermentation takes place in pressure resistant steel vats, to produce a sparkling wine. The spumante is left to settle on its lees for several months, followed by one month of bottle settling.

**ALCOHOL CONTENT**

11,5%

**SENSORIAL ANALYSIS**

Fine and persistent perlage, fruity fragrance with floral and citrus fruit notes, a hint of nuts and bread crusts.

**PAIRING**

Excellent as an aperitif, it goes well with first course dishes with white or vegetable sauce, white meats and fish.

**SERVING TEMPERATURE**

8 - 10° C

  
**MARIA  
POGGI AZZALI  
TENUTA PERNICE®**

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