



MONCHIERO

BRUT METODO CLASSICO



BLEND: Pinot and Chardonnay

IN WINERY

VINIFICATION: fermentation and aging in stainless steel until Foam formation

AGEING: 9 months with selected yeasts

BOTTLING: January 2018

COLOR: giallo paglierino scarico pale straw yellow

BOUQUET: between the fruity and the dry toast

AROMA: good structure and sapidity

ALCOL MEDIUM: 12% Vol.

PRODUCTION: 1200 bottles

SERVING: 8/10° C

MATCHING WITH FOOD: fish cuisine and as an aperitif

AZ. AGR. MONCHIERO

Via Alba - Monforte 49 12060 Castiglione Falletto (CN) Italy

Tel. +39 0173.62.820

Email: monchierovini@monchierovini.it

www.monchierovini.it