



GRIMALDI

BRUT “Metodo Classico”



Grape	chardonnay 100%
Area of production	vineyard in the municipality of Treiso d'Alba
Area	0.53 hectares
Altitude	230 – 280 above sea level
Orientation	West
Soil	calcareous, clayish marl
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1988
Harvested	first week of September
Wine-making process	from the pressing of the grapes a prime must is obtained that, when cleaned and filtered is put to ferment in steel vats at a temperature of 17°C. In the spring it is bottled together with the addition of carefully selected yeasts and left to ferment in the bottle. After at least 18 months the disgorgement is carried out and the bottles are sealed with the final cork
Production	4,300 bottles
Colour	deep, bright greenish-yellow
Perfume	intense, floral with final notes of acacia flowers, with refined, lingering perlage.
Taste	pleasantly fresh and elegant, with intense notes of yeast, crusty bread and honey, with good structure and persistence
Recommended serving temp.	6 – 8 °C
Goes well with	an excellent aperitif, goes well with shellfish and with all dishes but especially with fish