



Technical sheet and tasting notes



Denomination 1919 IL CENTENARIO - BLANC DE NOIRS

Metodo classico Organic sparkling white wine

Grapes

Barbera 80%, Bonarda 20%

Type of soils:

Medium consistency. Vineyards are located at 350 meters above the sea level beside the Ongina river.

Density of plants/hectare

4,300

Vineyards age

15 years old

Harvest

The grapes are manually picked up at the 3rd decade of August

Yield per hectare

70 q/ha

Vinification

Soft pressing

Cold settling

Inoculation with selected yeast

Fermentation of 20 days in stainless steel

Aging

11 months in tank on the fine lees. Follow the draft.

matures in our cellars for at least 3 years following the harvesting of the grapes.

Analysis data

Alcohol 12.50 % Vol - 750ml.

Residual sugar content : Brut.

Tasting Notes

This wine has a pale yellow colour with slightly orange reflections. Fine persistent perlage; very ample bouquet: citrus fruits, pink grapefruit, wild strawberry, white flowers, lime, acacia honey and green oregano. On the palate this wine is crisp, fruity and fresh with notes of citrus-flavoured fruit from wild forests.

Food pairings: excellent with appetizer, raw or steamed seafood, mozzarella di bufala and burrata, pasta or risotto with delicate vegetable sauce. Traditional Piacenza dishes like "tortelli di magro" with butter and sage, pumpkin "tortelli", "panzerotti".

Serving at: 8-10° C