



VALCRÖS

PINOT CHARDONNAY

VSQ

0,75 cl

Variety: pinot nero 30% - chardonnay 70%

Alc. Vol: 12% vol

Production Area: Cascina Spiotta, Sessame, AT

Esposition: south-west

Altitude: over the 350 m slm

Soil: clay and limestone

Tasting notes: very delicate bubbles enriched by elegant and complex lime flowers, honey and ripe white fruits aromas at the nose. On the palate the important structure got interesting hints of fruit and yeasts is perfectly balanced. A vibrant acidity gifts a long mineral final.

Food Pairing: perfect as aperitif, this wine is excellent all meal long, in particular with fish, seafood and poultry. Serve at 8°C degrees.

Winemaking: the grapes coming from vineyards in the surrounding of Cascina Spinotta on the upper side of “Langhe” hills. These grapes give wine with great structure and acidity, thanks to the soil richness in limestone and clay. These conditions grant the perfect base for long aging on the yeasts. After the hand-picking, grapes are softly pressed and the must starts the fermentation in stainless tanks with controlled temperature.

Foaming has done by Martinotti Method: the wine remains 6 months on the yeasts in a pressurized tank. After that “Valcross” is now ready for filtration and bottling.