

Rugiada

Blanc de Blancs - Extra Dry



- Grapes: 100% Chardonnay
- Alcohol content: 12%vol.
- Vineyard: on pebbly, calcareous soil.
- Training system: spurred cordon.
- Harvest: manual, slightly early.
- Fermentation: 7-8 days in stainless-steel tanks.
- Re-fermentation: in autoclave, following the Charmat method.
- Fining: 3 months on the yeasts.
- Colour: bright yellow with golden reflexes.
- Perlage: very subtle, elegant and persistent.
- Aroma: elegant, remembering of white flowers.
- Flavour: soft, harmonious, very well balanced with hints of exotic fruits.
- Pairing: ideal as an aperitif, with appetizers, crustaceans or fish. Perfect with a dessert and for all celebrations.
- Best served at 8-10°C.