MAIA BLANC DE BLANCS ~ BRUT

DENOMINATION
Brut Sparkling Wine

CONSTITUTION OF THE LAND
Hilly terrain characterized by the presence of clay, limestone, and basalt.

GRAPE VARIETY
Chardonnay e Garganega

VINIFICATION
Preparation of the base with classic white wine vinification, resting on the lees until February, followed by refermentation in an autoclave using the Charmat method.

CHARACTERISTICS
Bright straw yellow color, defined by a fine and persistent perlage. Fragrant and intense on the nose with immediate and pleasant floral and fruity sensations. Freshness and sapidity underline the taste, allowing a creamy and elegant finish to emerge.

SERVING SUGGESTION
Excellent as an aperitif and with any meal, particularly seafood dishes.

SERVING TEMPERATURE 6-8°

ALCOHOL 10,5%

CONTENT 0,75 l

PALLET
0.75L bottle: Gross weight 1.36kg
Packaging: 5 layers - 16 cartons per layer
80 cartons per pallet 480 bottles per pallet
Bottle EAN: 8008900003628
Carton EAN: 8008900003635