

SAMATE'



Brilliant straw colour with golden highlights. The elegant aromas of peach and pineapple are complemented by citrus aromas and notes of yeast and toast on which are grafted subtle aromas of toasted hazelnut and butter. The fine perlage lends a refined effervescence to the palate enriched by exquisite minerality that lingers elegantly after swallowing.

Vineyards: Val d'Oca vineyard

Grape varieties: 100% Chardonnay

Soil: clayey with a delicate surface limestone vein

Breeding: Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

Average age of vines: 10 years

Yield: 70 hl/ha

Harvest: by hand with selection of the bunches in the vineyard.

Vinification: soft pressing of the grapes with fermentation temperature 18°C. Re-fermentation in the bottle

Ageing: in bottle before disgorgement for at least 18 months. Following disgorgement, resting in bottle for at least 6 months before marketing

Pairing: suitable with seafood such as oysters, prawns, and lobster. Suitable with delicate flavours such as raw ham or smoked salmon. It is suitable with sushi and tempura to accompany poultry dishes such as roast chicken or turkey breast.

Serving: serving temperature 8-12°C.

Analytical data:

Alcohol content 12.0 %.

Residual sugars <1.0 g/l

Total acidity 6.8 g/l

pH 3.1

TIZIANO BELLINI

Società Agricola Tiziano Bellini s.r.l., Via Ghetto, 92 - 46019 Viadana (MN) - Italy - www.tizianobelliniwine.com