

120+1®

Classic Method Pas Dosè Sparkling Wine

Area of production:

Italy.

Processing:

Sparkling wine obtained by soft pressing of black P.N. grapes, according to the strict standards of the Classic Method. 10 years of aging on the lees in controlled temperature environment. Degorgement using only wine from the same cuvée.

Colour:

Straw yellow with golden reflections.

Nose:

Fine, persistent and balanced bouquet with hints of toasted hazelnuts and bread crust.

Visual presentation:

Fine and persistent perlage, perfectly integrated with the wine structure.

Palate:

Complex, creamy, intense and elegant with a pleasant acidity, followed by a persistent sapidity.

Bottle:

Spumante Classic Method.
Limited edition.
Uvag type glass.

Closure:

Diam 30,5x48.

Sizes available:

Bottle 0,75 L.

Abv:

From 11,50 to 12,50% depending on the vintage.

