

140+1®

Classic Method Pas Dosè Sparkling Wine

Area of production:

Italy.

Processing:

If there are Italian sparkling wines whose name makes your taste buds tingle, this is one of them. Made from 100% Pinot Noir grapes, each bunch is carefully selected to then benefit from the "bunch spa," a special system for washing and hydromassaging the bunches, using three soaking tanks and a complete drying system. The base wines are made from first-pressed musts. Alcoholic fermentation takes place in small oak barrels, crafted from select woods and seasoned for at least three years. Here, it remains on its lees for another six months, also undergoing malolactic fermentation. The wine continues to age on the lees for more than 140 months, hence the name 140+1 (the +1 being the day dedicated to tasting the final blend).

Colour:

Straw yellow with golden reflections.

Nose:

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

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.



Visual presentation:

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

MONTALBERA®