

Wines *beyond* borders



Cuvée 38

Champenoise Method

GRAPE VARIETY: Pinot Nero, Pinot Bianco and Chardonnay.

YIELD: 7.000 Kg/He.

TRAINING SYSTEM: Guyot.

HARVEST: manual with grape selection.

VINIFICATION: traditional method with secondary rifermentation in bottle and soft pressing of the whole grape.

COLOUR: bright straw yellow.

BOUQUET: fruity aromas of apple, with hints of caramel, almonds, pastries and bread crust.

TASTE: full, persistent with velvety perlage, a combination of elegant structure and vivacity.

ACCOMPANIMENT: excellent as aperitif, great paired with fish and seafood, delicate cold cuts and fresh cheese.

SERVING: best enjoyed at temperature around 6-8°C in order to appreciate the persistent perlage.

STORAGE AND AGEING: two years stored in horizontal position in a cool place.



TENUTE
TOMASELLA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

