

AGOSTINO

EXTRA BRUT

Pinot Noir, Chardonnay and Chenin grapes have been carefully blended to create this superb sparkling wine. This particular combination of grape varieties leads to a very complete sparkling wine of great complexity and, above all else, elegance.



<i>Varietal composition</i>	30% Chardonnay, 30% Chenin, 40% Pinot Noir.
<i>Origin of the grapes</i>	Our family vineyard located in Barrancas, Maipú, Mendoza (Mendoza River Highland Zone).
<i>Wine-making process</i>	Natural fermentation through the Italian “Charmat Lungo” method, greatly resembling the French “Champenoise” method. Once the wine undergoes a secondary fermentation, it is left on its lees for at least 6 months and is periodically stirred, thus achieving a very complex and high quality product. Once bottled, the wine is aged to perfection for 6 more months.
<i>Alcohol</i>	12,5 % v/v.
<i>Clarity & Colour</i>	Very transparent with soft tones of salmon and onion skin, brought on by the Pinot Noir grapes. Delicate bubbles, fine “perlage” and persistent mousse.
<i>Aromas</i>	The nose has lifted white fruits aromas, characteristic of Chardonnay grapes, combined with notes of toasted bread and a distinctive yeasty aroma, which comes from the time spent on the lees.
<i>Taste</i>	This fine and well balanced sparkling wine offers abundant fresh fruits and citrus flavours. The wine’s freshness and acidity, quintessential characteristics of a good Chenin, blend tastefully with the creaminess of the Pinot Noir grapes.
<i>Pairing</i>	This wine is a perfect match for oysters, scallops and seafood.
<i>Optimal serving temperature</i>	From 7°C to 9°C (45°F – 43°F).

