



MARCO FELLUGA®

## BLANC DE BLANCS BRUT



<b>Appellation</b>	Quality sparkling wine
<b>Type of Soil</b>	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
<b>Vine Training System</b>	Guyot
<b>Harvest</b>	All hand picked
<b>Winemaking</b>	Selected vineyards. The base is obtained by light and soft pressing for about 35-40% of the weight of the grape. The must is fermented in steel and a small part in oak barrels. Then the cuvée composition is ready.
<b>Aging</b>	The tirage takes place in March - April and after at least 3 years on the lees, it is carried out by the disgorging.
<b>Colour</b>	The color is intense straw yellow, brilliant.
<b>Aroma</b>	Complex scent, with fruity notes ranging from Golden apple to dried fruit combined with yeast fragrance
<b>Taste</b>	Persistent, harmonious, important, silky taste.
<b>Match</b>	For aperitif and meals.
<b>Bottle size</b>	0,750 l – 1,5 l – 3,0 l