



THE FIRST SPARKLING WINERY IN CARNEROS

NV Blanc de Blancs

Made exclusively from hand-harvested chardonnay, this wine is the superb result of meticulous grape growing, artisanal cellar practices, and our winemaker's considerable blending skills. Blanc de Blancs is prized among sparkling wine connoisseurs for the rich textural qualities, complex aromas and flavors, elegance, and solid aging potential.

COMPOSITION: 100% Chardonnay
AGING: 2 years on the yeast
APPELLATION: Carneros
ALCOHOL: 12.5%
TA: 0.80 g/mL
PH: 3.28
DOSAGE: 12.2 g/L



TASTING NOTES:

Opens up with an enticing orange blossom bouquet, lively bubble trails and fine mousse. On the palate, the wine is creamy, clean and refreshing. Flavors of Granny Smith apples, lemongrass, brioche and vanilla crème resolve with lively mineral notes into a well-balanced finish.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. The wine is fermented in stainless steel tanks at 55-60°F. The wine is then bottled and aged on the lees for 2 years to develop complexity and effervescence.

FOOD PAIRINGS:

The crisp freshness, beautiful acidity, and linear focus of the wine, pair well with dishes that have rich and unctuous textures, but delicate flavors. The acidity in the wine will cut through richness, but the subtle flavors of the wine will be overpowered by food matches that are bold -- to create balance, opt for subtle and nuanced flavor profiles in your dish. Think avocado, smoked salmon, lobster and crab, East Coast oysters, caviar, and soft cheeses. Accent with fresh herbs or fruit garnishes to bring the California spirit to your plate! This sparkling wine pairs well with seared scallops, baked halibut, and fresh oysters. For cheese, pair alongside a rich Brie or soft goat cheese.

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