



BLANC DE NOIR

METODO CLASSICO EXTRA BRUT MILLESIMATO

Made exclusively from Pinot Noir grapes, a variety that was introduced in the mid-19th Century into the vineyards of the Alfieri family from the count Camillo Benso of Cavour upon the advice of the French oenologist Louis Oudart.

IN THE VINEYARD: Hand harvested in the first week of August in small crates.

IN THE CELLAR: The grapes are cooled in the wine cellar at 15 °C for 24 hours before the soft pressing. First and second fermentation with selected yeast. Slow bottle fermentation at the controlled temperature of 13 °C in order to have a finer aroma and perlage.

AGEING: The cuvée is prepared in the spring following the harvest and is made exclusively with 100% wine of the vintage. Second bottle fermentation and subsequent refinement with its own yeast for a minimum of 24 months and additional 3 months after degorgement.

DOSAGE: Extra brut with 4 grams residual sugar per liter.

PRODUCTION: About 5.000 bottles per year.

FORMATS: 0,75 litres

SENSORY PROPERTIES: Straw yellow color with light green highlights, fine and persistent perlage. Delicate aroma of citrus fruits melding with mineral hints of graphite and flint; eventually flowing into more persistent aromas of bread crust and yellow flowers. Soft and creamy on the palate with a long excellent finish.

FOOD PAIRING: Starters, white meat and fish

SERVING TEMPERATURE: 6 – 8 °C (42 – 46 °F)

Marchesi Alfieri