



La Maranzana

PINOT CHARDONNAY SPUMANTE



Pinot Chardonnay is the wine for excellence that in Italy and in the rest of the world becomes “sparkling wine”. Due to experience in sparkling wines, Cantina Maranzana produces it through the Italian method called “charmat”, which guarantees the origin of a local wine.

Tasting notes: yellow in color, with greenish, the foam is white, exuberant and persistent, continuous perlage; Its bouquet is fruity and floral, recalls the Italian golden apple sour, a pleasant fragrance of yeast, bread crust and moss. On the palate is tasty and well balanced, fresh, pleasant to drink. The final taste is sweet and soft.

Culinary combinations: is a cocktail of class but also a wine for the whole meal. Great for seafood entrees, crustaceans and molluscs.

Alcoholic strength: 11,5% by volume

Sugars: 18 gr./l

Serving temperature: 6-8° C.

Suggested glass: flute

Storage: in a dry and cool location

Ageing potential: 2-3 years





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Oenological characteristics

- Type** white sparkling wine (spumante)
- Grape variety** chardonnay and pinot
- Average annual production** 7.000 bottles, each 750 ml
- Maturation** from pressing to bottling remains on its lees for approximately 90 days
- Ageing** not necessary, due to its freshness
- Fermentation temperature** 10-8° C
- Time of fermentation** 10-12 days
- Malolactic fermentation** avoided in order to maintain its freshness
- Bottling period** in December following the harvest
- Total acidity** 6,5 g/l.
- Ph** 3,20
- Winemaking process** the whole grapes were gently pressed and the juice obtained is placed in thermo-conditioned tanks where fermentation takes place at a temperature of 16° C
- Area** Piedmont