



CREMÉ Dry sec Vintage sparkling wine

Historical Cuvée Collection - Metal Label

**Grape variety****Pinot Noir - Chardonnay**

The percentages of different grape varieties are determined according to each single year.

Region of origin of grapes Trentino-Alto Adige and Veneto

Vineyard elevation 500/700 mt asl

Finishing

In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape harvests.

Aging

Contact times with the yeast are studied and determined, based on the cuvée of each year.

Alcoholic content

12,5% vol.

TASTING NOTES

Olfactory examination

Evolved and saline. It has an exuberant and heady aroma of acacia flowers, late mandarins and linden flowers. Extra fine aromas of brioche bread and sultanas.

Gustatory examination

A uniquely balanced cuvée in which a long savoury flavour alternates with a light sweetness. A surprising explosion of candied citrus fruits and freshly baked pastries that result in an incomparable illustration of flavour.

Pairing

Oysters, caviar, sea urchins, all crudités and foie gras. With fine pastries and yeast-based cakes. Semi-matured cheese.

Serving suggestions

Serve at 6°C in a large tulip crystal glass. With dessert, serve in a crystal goblet..