



BARRICAIA BRUT

Vintage sparkling wine

Historical Cuvées 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

Mineral with notes of mature cedar and white peach pulp, a background of fresh blond tobacco leaves, toasted hazelnuts, almonds and pine nuts. An elegant finish with balsamic notes and nuances of saltiness.

Gustatory examination

A strong and full personality, undaunted by the passage of time. A milestone of the Maison and strongly desired by the founder, this cuvée sumptuously presents itself to the tastebuds with notes of pollen, acacia honey, fine biscuits and flint, accompanied by the delightful freshness of Mediterranean citrus fruits and lime. The explosive personality leads to an extraordinarily persistent gustatory finish.

Pairing

The full-bodied gustatory narrative suggests pairing with robust fish or meat dishes, first courses, matured cheese.

Serving suggestions

Serve at 6°C in a large tulip crystal glass.