



# DOLCE DI CREMÉ

## Vintage sparkling wine

Historical Cuvées Collection - Metal Label



**Grape variety**

**Chardonnay - Pinot Noir**

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** 300/500 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**

The legendary multifaceted bouquet of this reserve is unique in its style. A triumph of sweetness and freshness overflowing with memories of dried apricots, Christmas cakes, white chocolate, candied citrus fruit and toasted coffee beans. The finish reserves great olfactory complexity.

**Gustatory examination**

Sumptuous, a sphere of pure pleasure that caresses the palate with a roundness that is characterised by a creamy and velvety body. Fragrances of honey with a balsamic and spiced finish.

**Pairing**

Foie gras, fine pastries, creamy, spoon desserts with chocolate. Superb with blue cheese accompanied by jams and honey.

**Serving suggestions**

Serve at 6°C in crystal goblets.