ANDREAS KELLER

# Spumante Millesimato Blanc De Blancs Extra Dry

This wine is excellent as an aperitif but also with salads, fish and white meat.




Spumante Blanc de Blancs / Extra Dry:

**VINE VARIETY:** Trebbiano and Chardonnay

**SOIL:** Medium-textured with calcareous marl and gypsum located around the 45° parallel north

**GRAPE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

**VINIFICATION:** Gentle pressing at 0.8 bar. Fermentation with selected yeasts at controlled temperatures of 16-18°C

**AGING:** Temperature controlled stainless steel tanks, charmat method. The wine is rigorously tested during aging to ensure its integrity

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5%vol

**COLOUR:** Rich straw yellow, with fine and persistent perlage

**NOSE:** Pleasant and intense with delicate floral notes and hints of exotic fruit

**TASTE:** Dry, enveloping, savory, well-structured, and harmonious

**SERVING TEMPERATURE:** 6 – 8°C

**INTERNATIONAL PAIRINGS:** Coquillage – France, Salmon Tartare – Japan