

MONTRIS

BLANC DE BLANCS
BRUT NATURE

Grape varietal 100% Chardonnay

Training system Guyot at over 600 m a.s.l.

Planting density 6000 vines per hectare

Vine age 25 years old

Yield 60 hl/ha

Harvest time Beginning to mid-September

Harvest and vinification We hand-harvest our grapes with the greatest of care and process them immediately, using a purpose-designed basket press to press the whole clusters without crushing the bunch. The must quantity is regulated with uncompromisingly rigorous accuracy and gently clarified. The base wine is then fermented and developed in stainless steel and wood vats to preserve the freshness and character of the wine. The following spring, after tirage, the sparkling wine is stored on fine lees for a minimum of 36 months. After disgorging, the bottles rest for a minimum of three months before they are released for sale.

Characteristics Light straw-yellow with golden reflections. Exceptionally fine, persistent perlage and an intense, delicately nuanced bouquet of white flower, fresh brioche and a hint of bread crust. Initially creamy on the palate, with an elegant, vibrant length.

Drinking temperature 6-8°C

Drinking range 2022-2025

Bottle size 0,75L

ABV 12,5% Vol

Residual sugar 0,6 g/l

Acidity 7,6 g/l

Contains sulphites



www.montris.it