



Neblù – Spumante Brut Metodo Classico
NEBLÙ – ΣΠΟΥΜΑΝΤΕ ΒΡΥΤ ΜΕΤΟΔΟ ΚΛΑΣΣΙΚΟ



Grape varieties and style: dry, sparkling, rosé wine. Different red grapes. Traditional “Method Champenoise” vinification.

Vineyards: a number of small vineyard blocks.

Terroir: loose, sandy, moraine soil. Southern, Northern, Western exposure. Altitude 500 to 650 metres (1,640 to 2,132 feet)

First year production: 2005.

Training method: Guyot

Harvest: harvested by hand at the end of August.

Vinification: maceration in stainless steel tanks with fermentation taking place under controlled temperature (18 to 20° C/ 64 to 68° F). 14 months “sur lies”.

Annual production: 3.500 bottles

Characteristics: Straw yellow with soft rosé nuances. Elegant, floral (pansy, wild rose), fruit (red currant, black cherry) nose. Dense and forceful palate. Persistent and smooth finish.

Food pairings: With antipasti and appetizers, fish based first dishes (risotto, ravioli, spaghetti) shellfish, flans, mixed salami, white meat, medium and long aged cheeses.

Optimum serving temperature: 6/8 °C (43-46° F)

Side note: In 2005 les Crêtes winery, in collaboration with the Institut Agricole Régional in Aosta, began to produce Neblù as a dry sparkling white wine using the traditional Méthode Champenoise system. The result is a sparkling wine like no other.

Recommended wine glass: Tulip

