

Inkino Nature

Brut Nature Vintage 2017

Blanc de Blancs Classic Method Sparkling Wine obtained from Chardonnay grapes (100%)

DENOMINATION	DOC TRENTO
COLOUR	Straw color with greenish reflections.
PERLAGE	Fine and creamy bubble
NOSE	Intense and fragrant bouquet of yellow fruit (apple and peach) with notes of lightly toasted hazelnuts.
TASTE	On the palate the flavor and freshness balance an important structure. Fine and creamy bubble, it enhances the fruity notes typical of Chardonnay. The profile is completed by a citrus and persistent aftertaste characterized by a pleasant flavor that cleans the palate.
PRODUCTION AREA	Chardonnay grown on the traditional Trentino pergola on the border between the provinces of Trento and Bolzano, in the locality of Nassi di Cadino at 400 meters above sea level with south/west exposure, on dolomite limestone terrain.
VINIFICATION	Vinification through soft pressing of whole grapes and fermentation at controlled temperature in steel tanks. Second fermentation and permanence on the lees for 70/80 months.
PAIRINGS	Given its flavor, it is suitable both as an aperitif and as a combination with many dishes such as appetizers, structured first courses and also stewed meats, raw fish and in the most elaborate and tasty preparations.
ALCOHOL CONTENT	12,5%
SERVING TEMPERATURE	8°

