

BLANC DE BLANCS "SUI GENERIS" ZERO DOSAGE.

In the vineyard I follow a biodynamic regime intervening with copper sulphate and sulfur assisted by macerates and natural minerals. The harvest is manual in boxes of about 15 kg.

Chardonnay in purity, soft pressing and spontaneous vinification in a concrete tank for about twenty days. At the end of the fermentation it is decanted into barrique where it rests until the following spring, the moment of fermentation. My bases do not undergo clarification or stabilization treatments. In principle I try not to use sulphites. After an aging of at least 36 months I proceed with the disgorgement and for the topping up I use the same wine.

MAIN CHARACTERISTICS: pale gold color, excellent hints of exotic flowers and fruits on the nose, very decisive and elegant on the palate.

ANNUAL PRODUCTION: About 5000 bottles