

BLANC DE BLANCS 2022, Ars in Vino



VARIETY	70% Pinot Blanc, 30% Pinot Gris
VINTAGE	2022
CATEGORY	Methode traditionnelle, brut
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské vineyard
PLANTING YEAR	2019
SOIL	Clay+ brown soil+sand
COLLECTION DATE	08.09.2022
SUGAR CONTENT [°NM]	18
ALCOHOL [% obj.]	12,5
RESIDUAL SUGAR [g.l-1]	10
ACID CONTENT [g.l-1]	7,5
CAP	natural korok
PRODUCTION BATCH	L111

SENSORY DESCRIPTION OF WINE

The sparkling wine has a light greenish-yellow colour with a gentle, persistent pearliness. The fragrance is dominated by citrus fruits and the smell of apple pie. Solid acids are in harmony with the Brut category dosage.

FOOD RECOMMENDATION

oysters, mussels, cafe, sushi

SERVING TEMPERATURE

7-8°C

MATURING POTENTIAL

7-10 years

VINIFICATION

Hand-picked grapes comprised of 70% Pinot Blanc and 30% Pinot Gris. The whole bunches of grapes were gently pressed. The racked juice was fermented in a combination of stainless steel vessels and older barrels. The base wine matured on fine lees for 12 months.

