

BLANC DE NOIR 2022, Ars in Vino



VARIETY	PINOT NOIR 100%
VINTAGE	2022
CATEGORY	Methode traditionnelle, extra dry
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	Sand+clay
COLLECTION DATE	02.09.2022
SUGAR CONTENT [°NM]	18
ALCOHOL [% obj.]	12,5
RESIDUAL SUGAR [g.l-1]	13
ACID CONTENT [g.l-1]	7,7
CAP	natural cork
PRODUCTION BATCH	L110



SENSORY DESCRIPTION OF WINE

The sparkling wine has a colour with a shade of pink. Intense fruity aroma is dominated by strawberry. In the taste, the intense pearling is supported by a beautiful acid, which is followed by a harmonic sweet aftertaste of residual sugar in the form of dosage extra dry.

FOOD RECOMMENDATION

aperitif, creamy pasta, seafood

SERVING TEMPERATURE

7-8°C

MATURING POTENTIAL

6-8 years

VINIFICATION

Hand-picked grapes from 100% Pinot Noir. Whole clusters of grapes were gently pressed. The raked juice was fermented in a combination of stainless steel vessels and older barrels. The base wine matured on fine lees for 12 months.