

PS
WINE

premium wine selection

Vini di Qualità

Franciacorta Pas Dosé

Società Agricola Castelveder



CLASSIFICATION	D.O.C.G.
TYPE	Sparkling Wine
REGION	Lombardy
PROVINCE	Brescia
GRAPE VARIETY	Chardonnay
TYPE OF FARMING	Conventional
HARVEST	Manual

VINIFICATION

The base wine is produced by fermentation in temperature-controlled stainless steel vats.

MATURATION

Maturation of the base wine in stainless steel is followed by bottling and the *prise de mousse* in bottle. The wine then matures for at least 30 months on the yeasts, prior to disgorgement.

TASTING NOTES

Glossy bright yellow colour with a fine and persistent perlage, rich and creamy froth. The nose is fine and elegant with hints of crust of freshly baked bread, white flowers and vanilla, all in harmony with notes of dried fruits and yellow fruits. The taste is structured and satisfying, and expresses the most of its elegance, the finish is persistent and harmonious. Perfect for the whole meal.

SIZES AND SPECIAL PACKAGING

75 cl bottles.