



## SPUMANTI TRADITIONAL METHOD

# ENRICO PRIMO

### CHARDONNAY SPUMANTE DI QUALITÀ

Type: White, sparkling, extra brut, traditional method

Grape variety: 100% Chardonnay

Year of planting: 1985

Training system: Sylvos – Casarsa

Soil: Clayey / Silty

Average yield per hectare: 6000 Kg

Average yield per quintals of grape in wine: 30%

Autolysis: 44/55 months' refinement on yeast before disgorging

Alcohol content: 12% vol.

Serving temperature: 6-8°C

Organoleptic characteristics: Deep straw-yellow colour. Light hints of vanilla, almond flower and bread crust.

Fresh and round palate.

Pairings: Ideal for aperitifs, appetizers, main courses and desserts.

**100%**  
CHARDONNAY

Torre fornello  
