



This Chardonnay, produced from a single grape, is gentle, persuasive and extraordinarily penetrating. Its elegant, sparkling creaminess makes it a superb Franciacorta. Premier gives notes of fruit lightly engraved with the taste of vanilla and nut. It is particularly balanced, even with an acute, brilliant character. This appetizer wine pairs perfectly with seafood dishes.

To be served at 6°/8°.



Process

5 years on the yeasts then 3 months rest in cellar after the disgorging

■ Sales

At least 6 years after the grape harvest

- Alcohol
 - 12,5% Vol.
- Sugar residual 6,00 q/l
- Total acidity 6,30 g/l
- **pH** 3,10
- Pressure 5,00 atm

