

LYR

PERRICONE

Grape variety ·	Perricone 100%
Breeding ·	Guyot
Ageing ·	Cement tanks
Total acidity ·	6,8
Alcohol ·	11%
Residual sugar ·	1,6 g/l
Total sulphites ·	40 mg/l

White traditional method sparkling wine “blanc de noir”, obtained from second fermentation in the bottle of the Perricone base wine harvest 2015, to which it comes added the appropriate quantity of must for get the right pressure. Stay on the natives lees for 18 months before of disgorging. Sparkling of great charm, elegance and personality. Fine perlage, delicate varietal aromas, captivating taste

