



TERRE D'AENÒR

GRADI DI STILE



Franciacorta Brut

JOY REPACKAGED

GRAPES

90% Chardonnay, 10% Pinot Noir.

COLOUR

Well matured straw-yellow colour, with a lively, fine and lingering bead.

BOUQUET

A mature aroma with hints of honey, hay and mature white fruit. It also demonstrates classic aromas of bread mixed with hints of sweet spices. The maturation period has allowed the wine to obtain a fusion of different smells.

TASTE

Dried fruit notes, followed by shades of wild herbs. A perfectly balanced wine, with all parts sharing the centre stage, with a pleasantly long aftertaste of honey.

PAIRINGS

A perfect example of a classic Franciacorta, makes it ideal for aperitifs accompanied by finger foods, savoury tarts with cheese, vegetable salsa and fatty cold meats such as bacon and lard. Perfect also for traditional Italian starters such as veal with tuna sauce or vegetable flan with fondue.

MATURING POTENTIAL

3-4 years.

OPTIMUM CONSERVATION PERIOD

7-8 years.

ALCOHOLIC LEVEL

12.5% Vol.

SUGAR LEVEL

5.5 g/L.

SULPHATES

< 55 mg/L.

YEASTING PERIOD

More than 22 months.



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