



TERRE D'AENÒR

GRADI DI STILE



Demi Sec

A SWEET EMBRACE

GRAPES

90% Chardonnay, 10% Pinot Noir.

COLOUR

The presence of the sugar creates a particularly lively and frothy bead.

BOUQUET

The aroma starts delicately to express itself through vanilla, white peach and ripe pear. After a short wait this is replaced by a sea water perfume and salt crystals.

TASTE

The taste even surpasses the expectations arising from its smell, the vibrant acidity contrasts perfectly with its frothy sweetness. A lingering aftertaste of sweets, creme patissiere and lime is combined with touches of saltiness. The serving temperature varies depending on the type of food accompanying the wine; cooler with savoury food and a couple of degrees warmer with sweet dishes.

PAIRINGS

It naturally pairs well with traditional baked cakes such as pandoro, classic panettone and bussolà (typical brescian cake). It is also perfect with typical fried pastries found in the carnival period. Furthermore, this wine is surprisingly good alongside savoury food such as small oysters and liverbased patè.

MATURING PERIOD

3-4 years.

OPTIMUM CONSERVATION PERIOD

7-8 years.

ALCOHOLIC LEVEL

12.5% Vol.

SUGAR LEVEL

40 g/L.

SULPHATES

< 60 mg/L.

YEASTING PERIOD

More than 30 months.

