



TERRE D'AENÒR

GRADI DI STILE



Franciacorta Extra Brut Millesimato

DESIRE IN A NEW SHAPE

GRAPES

85% Chardonnay, 15% Pinot Noir.

COLOUR

Inviting warm golden colour, with a very fine and lingering bead.

BOUQUET

At first a surprising sweet aroma of pastries, hazelnut chocolate, light notes of salted caramel, cinnamon and bitter-orange peel, followed by very ripe and exotic yellow fruit.

TASTE

It saves its best for the palate, showing itself to be voluptuous, with a fine and lingering bead that offers a soft embrace. It leaves a pleasant aftertaste of biscuits, barley caramel, pineapple syrup and chestnut honey. This wine should be treated like all important white wines, with an appropriate wine glass and a temperature close to 10°C.

PAIRINGS

This wine is perfect for family gatherings and dinner parties consisting of tasty pasta dishes, including meat-based sauces, creamy root vegetable and sausage based risottos, stuffed pasta and autumn soups.

MATURING POTENTIAL

3-4 years.

OPTIMUM CONSERVATION PERIOD

7-8 years.

ALCOHOLIC LEVEL

12.5% Vol.

SUGAR LEVEL

1.5 g/L.

SULPHATES

< 55 mg/L.

YEASTING PERIOD

More than 30 months.



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terredaenor.com