

ZENSA



SPUMANTE BRUT
ORGANIC



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GRAPES:

100% Chardonnay

VINEYARD AREA:

The Chardonnay grapes are selected from low-yielding, fully organic vineyards in the province of Emilia Romagna. The vines are trained in the Guyot system with a plant density of approximately 3500 plants per hectare.

HARVEST:

Manual harvest in early September.

VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C.

A subsequent secondary fermentation in low-temperature pressurized tanks is carried out to obtain the perfect effervescence.

ALCOHOL:

12%

WINEMAKER'S NOTES:

The wine has a lovely golden straw colour with a bouquet of green apples and flowers. The bubbles are fine and generous. The palate bursts with a fresh taste of peach and apples, a refreshing acidity and a well-balanced and lingering finish. Enjoy it by itself or as a great partner to seafood.