



Denomination

ZERODUE Brut – Sparkling white wine

Grape variety

Chardonnay

Geographical location of the vineyards

The grapes come from hilly areas with south-west exposure.

Soil

Calcareous, clayey and sandstones.

Production technique

Soft pressing of the grapes, primary fermentation at a controlled temperature. The secondary fermentation takes place in autoclave at a low temperature. The characterisation of the product is obtained from the permanence on yeasts for 6-8 months after the secondary fermentation.

Characteristics

Froth: fine and persistent perlage.

Colour: straw yellow.

Fragrance: elegant with a fruity nose, a marked note of crusty bread and a touch of spices.

Pairing

Great as aperitif wine, it's well served with seafood courses, crudité and crustaceans.

Serving temperature

6°C.

Storage

To be stored in cool places, protected from the light and at a temperature of 15°C.

Alcohol content

12,00 % vol.

Total acidity

5,6 g/l

Sugar

8 g/l

Packaging

6 x 0.75 ml bottles per box