

PWS
Premium Wine
Selection

Franciacorta Pas Dosé



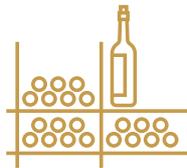
Italy
Lombardy
Brescia

Castelveder



VINIFICATION

The base wine is produced through fermentation at a controlled temperature in stainless steel tanks.



AGEING

The wine is then bottled for the secondary fermentation (prise de mousse). Before disgorgement, it ages on the lees for over 30 months.



Brilliant, glossy straw yellow color with a fine and persistent perlage.



TASTING NOTES



The bouquet is refined and elegant, with fragrant notes of freshly baked bread crust, white flowers, and vanilla berries.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Sparkling wine

ALC./VOL.

13%



GRAPE VARIETIES

100% Chardonnay

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, with careful grape selection, towards the end of August.



On the palate, its structure is immediately apparent, showcasing its refined elegance to the fullest; the finish is long, persistent, and remarkably harmonious.