



## Peri Bigogno Peri 46 Talento Brut



### CLASSIFICATION:

Sparkling wine Talento, millesime.

### GRAPE VARIETIES:

100% Chardonnay.

### GROWING LOCATION:

Castenedolo (Brescia), north Italy close to lake Garda.

### VINEYARD:

Morenic Hill, Guyot.

### MATURATION AND REFINEMENT:

Champenoise method, minum aging 36 months on the yeast.

### TASTING NOTES:

Colour: Clear, bright straw-coloured yellow with golden reflections, very fine perlage, persistent and abundant, almost creamy thanks to its rich and important structure and long processing.

Nose: Vivid and full bouquet, rich, harmonious, persistent with a characteristic perfume of bread crust thanks to the usage of selected yeasts, with delicate notes of dry fruits as almond, hazelnut, dry figs, some spieces, cloves.

Palate: Dry, savoury fresh, smooth, it recalls the delicate sensation of silk, great structure fine and balanced, velvety and harmonious.

ALCOHOL CONTENT: 12.50% vol.

### RECOMMENDED PAIRINGS:

Perfect for the whole meal, suitable for aromatic vegetable or fish first course as well as for fish dishes (in oven or baked in a foil). To try also with caviar or smoked salmon.

SERVING TEMPERATURE: 46°-48°F.

SUGAR CONTENT: 9 grams/liter

BOTTLE SIZES AVAILABLE: 0.75 l, 1.5 l.

PRODUCTION: 10.000 bottles.



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