

# Brut Blanc de Blancs I.G.T.

# **TASTING NOTES**



The wine is pale lemon yellow in color with greenish highlights. It has a fine and persistent perlage. Fruity aromas include notes of citrus, apple, pear and aromatic herbs. The wine is fresh, lively and medium structured.







#### VINEYARD & PRODUCTION INFO

Vineyard location: Bolognano, Abruzzo, Italy

Green status: Sustainably farmed

Soil composition: medium-textured clay Vine training method: marquee and espalier

Elevation: 919 FASL Vines/acre: 6178

Average vine age: 15 years **Production**: 9 tons per acre



#### WINEMAKING & AGING

Varietal composition: 100% Pecorino Fermentation container: Stainless steel

Maceration technique: n/a

Type of aging container: Autoclaves

Length of aging: n/a



#### **TECHNICAL DATA**

Alcohol: 12% abv Residual sugar: 8.0g/L Acidity: 7.0g/L



#### PRODUCER PROFILE

Winemaker: Federica Lauterio Total acreage of vines: 10 ha

Winery production: Ciccio Zaccagnini, S.p.A

Region: Abruzzo



### **REVIEWS**

90 pts - JamesSuckling.com - May 2024



## FOOD PAIRINGS

Enjoy with charcuterie, fresh salads, sushi or seafood.



