



PRÆCLARUS

BRUT

ALTO ADIGE DOC

The strict selection of Chardonnay in the vineyards, located above the centre of San Paolo, form the base of this sparkling wine. The deep limestone soil and the high temperature differences between day and night are ideal conditions to get a special aroma. Based on the experience of our wine maker this wine reaches a particular elegance and complexity after maturing on the yeast for several years at constant temperature in an old bunker from the World War II.

ORIGIN: San Paolo

METHOD OF PRODUCTION: fermentation in the bottle

MINIMUM AGING: 48 months on the lees

GRAPE VARIETY: 100% Chardonnay

FLAVOUR: Brut

STORAGE POTENTIAL: up to 2 years

PAIRING RECOMMENDATIONS:

aperitif and dinner pairing

SERVING TEMPERATURE: 4°C

ALCOHOLIC CONTENT: 12,5 % vol.

