



NERONEIMPORTS

MORO

SPARKLING BLANC DE BLANCS

Style: Sparkling white wine – brut.

Colour: Brilliant, straw yellow color with numerous, tiny, and fairly persistent bubbles.

Aroma: Refined floral intertwines with fruit and a gentle autolytic character. We detect yellow apple, orange, and lemon, as well as hints of pineapple, a delicate buttery hint, and herbs.

Taste: A very dry sparkling wine with a noticeable softness. The lively freshness washes the mouth, and the bubbles fill it with a gentle, creamy sensation. Medium body, elegant taste, and intense, fairly persistent fruity aftertaste.

Food pairing: Aperitif or raw seafood.

Serving temperature: 6 – 8°C

Vineyard: Grassy vineyard with marl. Southwest exposition.

Vine form: Single guyot.

Variety: 100% Chardonnay.

Harvest: Hand harvest, second half of August.

Vinification: Chardonnay without pressing poured into a stainless steel tank. Primary fermentation for 10 days at 15 °C, after fermentation. Secondary fermentation in an autoclave for 4 months.

Bottling: 0,75L bottle with cork.

