



Francesco & Scanavino
SELEZIONE VINI NOBILI

DIAMANT BLANC Millesimato
Brut Metodo Classico



Sparkling wine made from a special cuvée of Chardonnay and Pinot Noir grapes vinified off the skins, which then undergoes a second fermentation in the bottle brought on by the addition of a measured dosage of fermenting agents, the so-called liqueur de tirage .

Following a period of maturing and ageing on the yeasts lasting an average of 36/40 months, the operations of remuage and dégorgement are performed , with the addition of the liqueur d'expédition, the special sugar-based liquid which determines its final taste.

GRAPE-VARIETIES: 80% Pinot noir - 20% Chardonnay

SOIL: calcareous-clayey

COLOUR: bright straw yellow

NOSE: intense and flowery, showing fresh fruit

TASTE: plenty of body, but at the same time soft and extremely light

MOUSSE: abundant and lingering

PERLAGE: fine, persistent and uniform

MATURING: 36/40 months on the yeasts "sur lies"

RESIDUAL SUGAR: 7 gr/lit. "BRUT"

AGEING POTENTIAL: will keep well for several years

FOOD PAIRINGS: this is the only product that will go well with everything, from aperitifs right through to desserts

RECOMMENDED GLASS: tulip glasses to bring out its bouquet to the full.

SERVING TEMPERATURE: 7-8°C.

Francesco Scanavino &C. sas

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