

DIAMANT BLANC
Millesimato
Brut Metodo Classico

GRAPE-VARIETIES

80% Pinot noir
20% Chardonnay

SOIL

Calcareous- Clayey

WINE TYPE

Brut sparkling wine

VINIFICATION

Sparkling wine produced using the traditional bottle fermentation method from selected cuvées of Pinot Noir vinified as white wine and Chardonnay. To the blend of these wines, known as the "coupage," fermenting agents are added — the so-called liqueur de tirage — which, when carefully measured, trigger the secondary fermentation in the bottle.

MATURING

After a period of maturation and aging on the lees, lasting on average 30–40 months, the remuage and dégorgement operations are carried out, followed by the addition of the liqueur d'expédition.

TASTING NOTES

COLOUR: bright straw yellow

NOSE: intense and flowery, showing fresh fruit

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

DOSAGE

5 gr.Lt

AVAILABLE FORMATS

750 ml
1500 ml
3000 ml



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