

*Le Marchesine*

# AUDENS

EXTRA BRUT

Absolute, bold, like the Dosaggio Zero, a wine absent in residual sugar, it is sharp and strong.

## THE ROCK

A rather pale straw-yellow colour, the bubbles forcefully make room, they try to make their way to enhance the aromas.

The nose right away emphasises spiciness, mineral notes, at times it is smoky, recalling aromas of citrus peel, fruit with a sweet pulp, but with leathery skin, plum, gooseberry, then passes to more plant notes, the vine leaf, the flowers of elderberry and bergamot essential oils, the dill and the wild fennel.

When in mouth it has excellent tightness, very straightforward, clean, thirst-quenching, pleasantly dry; the saline acid component emerges significantly, giving juiciness, but above all lengthening the memories, which return on the chalk powders, on the lymphatic and plant notes.



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**Residual Sugar:** 2 grams/liter

**Component grape varieties and percentages:**  
Chardonnay, Pinot Noir, Pinot Blanc

**Training system:** spurred cordon and guyot.

**Yield per hectare:** 100 quintals of grapes/hectare.

**Harvest:** hand picking into small boxes max 18 kg each

**Vinification:** the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled, the liqueur de tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

**Maturation, ageing:** minimum 24 months.

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