

Le Marchesine

NITENS

BRUT

Elegant, just like the Brut Le Marchesine, a delicate wine able to win over palates thanks to its refinement and its pleasant drinkability.

THE BAKERY

Satisfying appearance, straw-yellow colour of excellent intensity, delicate green flowers, compact fizz, continuous, superbly present.

At the first nose, the marzipan, the open flowers, the gorse, the honeysuckle are exalted; the kit is elegant, complex, refined; secondary, the nougatine, the hazelnut grain and spices, the candied ginger blends with the cedar.

The taste is savoury, soft, both the impact and the closure are enveloping and creamy; it is unquestionably transversal because it blends the great drinkability to the intensity of perceptions, ending a tasty, rather full-bodied ending with memories of acacia and macadamia nuts.



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Residual Sugar: 9 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.

Az. Agr. Le Marchesine S.S.

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