

ANNIVERSARIO BRUT

Emblem of Bersi Serlini's style

UVA \ GRAPES

100% Chardonnay Blanc de Blancs





Fine and bright, it is the official wine of the anniversaries that matter, in life and in the world. This sparkling wine comes from a research of the unique style of Blanc de Blancs result in a triple selection, the best Chardonnay grapes from vineyards between 10 and 15 years, the must flower extract only from the heart to the berry -the finest and best pressatura-bases wines for the assembly.

The heart and the richness of this wine come from vineyards owned exclusively. Davanti Casa, Barinto, Plain Thick and Cà Rossa, make this Blanc de Blancs markedly unique elegance and pleasant creaminess.

HARVEST BY HAND

Winemaking natural respect for the identity of the territory Bersi Serlini. Average production in the vineyard of 65 tons per hectare; yield of fermentation: 55% that is equivalent to 55 liters of wine per ton of grapes. 24 months aging on the lees in the underground vault at a constant temperature 12°. Manual riddling duration of 5 weeks. Disgorgement in small amounts several times during the year: it is the best wine natural product from us for the exclusive use of grape juice dosage.

TASTING

The color is a beautiful yellow with golden reflections, the dress is elegant and bright. With notes of fresh fruit, flowers and white fruits, cream and ripe citrus. The flavor is creamy, with bright acidity, citrus and white currant sensation, combined with feelings of crusty bread and spices. Emerge notes of almond and peach walnut. In the mouth the elegance culminating in a lovely persistence on the finish.

FOOD COMBINING

A Franciacorta Blanc de Blancs is perfect for an aperitif at the table. For a drink maximum elegance and creaminess. Captivating combination with a plateau of oysters and seafood. In autumn and winter it goes well with meat very well flavored. It is perfect to be enjoyed by everyone, but especially with friends. Recommended temperature 8-10°. Sulfites: sulfur dioxide of less than 50 milligrams/liter (legal maximum: 185 mg / liter).

Produced for the first time in 1973 and bottled in 2011. The transparent elegance the label has inherited the Art Nouveau town emblem Bersi Serlini.