

SASSAIA “Jacqueline”



Wine: Chardonnay in Champenoise style

Vintage: 2020

Vineyard: Riolo

Harvested: August 17, 2020

Brix @ Harvest: 20

Alcohol: 12.5%

pH: 3.41

TA: 7.34

Fermentation: First fermentation done in stainless steel tanks with secondary fermentation done in bottle.

Aging: Aged on lees in bottle for 12 months prior to disgorgement.

Aromas: White flowers, citrus.

Flavors: Apricot, with a pleasant citrus finish.

Vintage Notes: This Chardonnay is done in traditional Champenoise method. The selection is made by hand and is part of the early harvest to ensure proper balance between acidity and fruit for a dry sparkling Brut. The secondary fermentation takes place in bottle for 12 months prior to disgorgement. On the palate, this Spumante Brut is crisp with a long dry finish. Serve at (7-13C).

