

# LA JARA

## PINOT NOIR BLANC DE NOIR Spumante Brut Nature - Organic



An exclusive sparkling wine made with Pinot Noir grapes vinified in white. Thanks to the extended foaming process that takes place in the autoclave, according to the Long Charmat-Martinotti method, no residual sugar is left after the secondary fermentation.

### TECHNICAL SPECIFICATIONS

classification	Sparkling white wine
grapes	100% Organic Pinot Noir grapes
vineyard location	Frattina (PN) - Friuli Venezia Giulia
terroir	Mostly clay, well-suited for the production of complex wines.
training method	Sylvoz
winemaking method	Secondary fermentation in autoclave with "Long Charmat" method for about 6 months, then filtered and bottled.
alcohol content	12.00 % Alc./Vol.
available sizes	0.75L

### TASTING NOTES

appearance	Bright straw-yellow with a minute and persistent perlage.
bouquet	Exotic scents such as lychee imbued with spicy hints.
flavor	Perfectly balanced, savory and fresh, with hints of yellow grapefruit and gooseberry.
serving temperature	It should be served at 6 - 8°C in a wide glass.
food pairings	Fish and shellfish dishes, especially fried ones.



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