



NOUVELLERE

ASSEMBLAGE



ELABORATION:

VARIETAL COMPOSITION: 33% Pinot Noir, 34% Chardonnay and 33% Chenin Blanc.

ORIGIN: Grapes grown in Tupungato and Maipú, Mendoza, Argentina.

METHOD: Traditional or Champenoise.

TYPE OF SPARKLING WINE: Extra brut with 8 g/l of sugar.

AGEING ON LEES: 12 months.

SERVING TEMPERATURE: 5 to 7 °C.

TASTING NOTES:

Bright yellow color with soft salmon shades. Quite numerous and persistent tiny bubbles showcase its finesse.

The nose is seduced by fruit aromas and subtle floral hints.

The mouth experiences a smooth and creamy sensation with refreshing acidity and richness.

FOOD PAIRING:

As an apéritif, it can be enjoyed on its own or with bites of jam and tomatoes mozzarella cheese bruschetta.

It pairs perfectly well with main dishes such as grilled meats, goat cheese and pasta with creamy sauce.