

# ARGENTO

QUALITY BRUT

  
Pilandro®

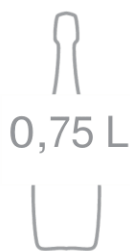
The best selection of white grapes and Pilandro's passion for sparkling wine are at the heart of this Brut, which features an alluring, all-embracing freshness.

Serve at a temperature of 2-4°C (35,6-39°F)

Enjoy with friends as an alternative to your usual aperitif or at the end of the evening with a delicious dessert



Available formats



## DESCRIPTION

**VARIETY:**  
60% Turbiana, 40% Chardonnay

**VINEYARD:**  
Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Sirmione

**HARVEST:**  
Mechanical harvest, delicate in full respect of the integrity of the grapes with rapid transfer to the cellar. From late August to early September

**VINIFICATION:**  
Soft pressing and steel-tank fermentation at a controlled temperature of 18-20°C (64-68°F). A second fermentation takes place in the bottle on the yeasts, followed by dégorgement and maturation. 12 months on the yeast

**AGING:**  
12 months on the lees

**VINTAGE:** 2021

**ABV:** 12,5%

PILANDRO WINE SHOP

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