



TENUTA
MARTINELLI

Franciacorta Brut BENEDETTA BUIZZA
D.O.C.G.

Straw yellow in color with slight greenish reflections, it has a typical bouquet of floral aromas and yeasts; on the palate soft, fresh, complex and mineral..

GRAPES:

Pinot nero 10%, Chardonnay 90%

VINIFICATION:

The grapes are subjected to a soft pressing in order to obtain the separation of only the flower must, which ferments in thermo-controlled stainless steel tanks at a temperature of 16.5 ° C. Here the obtained sparkling base matures for 6-7 months.

AGEING ON THE LEES:

Minimum 18 months.

ALCOHOL: 12,5°

PAIRING:

Aperitif, first courses, white meats and fish

SERVICE TEMPERATURE:

8-10° C

