Tenuta Ambrosini Franciacorta Batudè Brut DOCG



Impresses with "...a wonderful brightness that makes the fabrics shine and vibrate" and combines 70 % Chardonnay, 20 % Pinot Nero and 10 % Pinot Bianco from moraine soils. The vines grow on 8 hectares using the Guyot system with 4,500 plants per hectare. At the end of August the grapes are hand-picked, gently pressed and fermented in temperature-controlled stainless steel tanks. After 7 months in steel follows a long lees ageing of at least 20 months, followed by 3-4 months of maturation after disgorgement. In the glass the Batudè is straw yellow with golden reflections and fine, persistent perlage. The bouquet is refined, floral and elegant. On the palate balanced, gentle and harmonious. Ideal as an aperitif or with all courses of a meal.

Artikelnummer	51756
Artikelname	Tenuta Ambrosini Franciacorta Batudè Brut DOCG
MwSt.%	8.1
Basiseinheit	Tenuta Ambrosini
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	12.5%
Content	0.75 L
Country of origin	Italy
Region	Lombardy
Type	Franciacorta

Grape varieties	Chardonnay - Pinot Noir - Pinot Blanc