

ZENSA

ZENSA BRUT

ITALY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Chardonnay grapes are selected from low-yielding, fully organic vineyards in the province of Emilia Romagna. The vines are trained in the Guyot system with a plant density of approximately 3500 plants per hectare.

Wine Making

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C. A subsequent secondary fermentation in low-temperature pressurized tanks is carried out to obtain the perfect effervescence.

Food Suggestions

Pairs well with seafood, shellfish, appetizers, and snacks.

TASTING NOTES

The wine has a lovely golden straw color with a bouquet of green apples and flowers. The bubbles are fine and generous. The palate bursts with a fresh taste of peach and apples, a refreshing acidity, and a well-balanced and lingering finish.

100% Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Vegan-Friendly
- Chemical & Pesticide-Free
- ABV%: 12
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

