

ZENSA

## ZENSA BRUT

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### 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

