

BORGO MARAGLIANO

CUVÉE GERMANA BELTRAME

Brut Nature
High Quality Sparkling Wine
Traditional Method



Sizes
available:
75 cl

Grape variety: 100% CHARDONNAY
fermentation in stainless steel tanks
Altitude: 410 metres above sea level
Slope: 17% with easterly exposure
Pruning technique: Low Guyot
Soil: 30% tufaceous rock - 68% sandstone - 2% calcium
Average yield per hectare: 55 hl.

Production:

The evolution of the spirit and soul... a wine generated by several vintages that age in the cellar in stainless steel tanks before being drawn off. An expression of the nobility generated by a magical grape variety which, after years of ageing, is capable of bewitching, pleasing and surprising. The sum of several vintages vinified and aged separately and then blended on the basis of their characteristics just before beginning a long period of 36 months' bottle-ageing. A challenge to the last breath, putting soil, vine and man's ability to interpret them to the test. While in the bottle, the wine undergoes evolutions alternating with involutions, generated by the different vintages used to make up the Cuvée. Acidity, mineral content, aromatic and polyphenolic notes in a magical combination capable of captivating the mind. A Brut Nature obtained from the combination of young and pungent vintages with older, much more evolved vintages capable of honouring and respecting the Chardonnay cultivar.

Tasting notes:

A fine and intense perlage with a persistent foam accompany a pale straw colour with some greenish highlights. The structured bouquet features sensations of fruit, aromatic herbs and honey which bring out the true nature of the Chardonnay grape. The delicious entry makes it very seductive and harmonious as it lingers on the palate. The remarkable flavour of this Blanc de Blancs expresses the true characteristics of a great grape grown in a very hostile terroir.

Gastronomic pairings:

Perfect on its own or as an aperitif accompanied by shellfish, raw fish, soups and fresh cheeses.

Oenological characteristics:

Effective alcohol content 13% vol.
Total acidity 6.5 g/l
At 20 °C, this sparkling wine has 5.0 atmospheres.

Commercial presentation:

Case of six 75 cl bottles