

BORGO MARAGLIANO

FRANCESCO GALLIANO

Blanc de Blancs Millesimé
High Quality Sparkling Wine
Traditional Method



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 wine obtained from the Chardonnay grapes is bottled in the April of the year after harvest and, after dosage and the immediate addition of yeast from the batch, it undergoes second fermentation.

At the end of this process, which creates the characteristic foam, the wine continues to mature on lees for about 36 months. During this period of storage in the bottle, the wine loses its herbaceous characteristics and acquires everything it takes to become a very delicate and refined sparkling wine.

Then “riddling” and “disgorging” operations prepare it for consumption, which takes place from about three years after harvesting.

Tasting notes:

A sparkle characterised by very fine chains of bubbles in a pale straw-coloured wine with greenish highlights. The structured bouquet features sensations of fruit, lime, aromatic herbs and honey, with acacia blossom, which bring out the true nature of the Chardonnay grape. The delicious entry makes its 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 and fresh cheeses.

Oenological characteristics:

Effective alcohol content 12.5% vol.

Total acidity 6.5 g/l

At 20 °C, this sparkling wine has 5.4 atmospheres.

Commercial presentation:

Case of six 75 cl bottles

One case containing three wooden boxes

Sizes
available:
75 cl.
150 cl.