

## COCCHI BRUT Piemonte DOC Chardonnay

A fine, elegant and lightly fruity brut with an aromatic, perfumed nose, in true Giulio Cocchi style.

Its frothy and persistent bead develops into a foamy sparkling mousse as a result of the natural slow and cold fermentation process carried out in large tanks.

Cocchi Brut is a versatile sparkling wine to enjoy throughout a meal, a sparkling wine for the new generation in the modern style.

### Grape Variety

70% Pinot Nero 30% Chardonnay

### Vinification and sparkling wine

The first fermentation takes place in steel vats for nearly three weeks. At the end of this period, the wine is chilled down to allow primary yeasts to naturally settle.

The *cuvée* of Pinot noir and Chardonnay is assembled at the end of the winter, right before the foaming in autoclave (sealed tanks).

### Tasting Notes

An intense aroma and rich taste do complement the sensation of freshness from the continuous, very fine *perlage* of this chic, wonderfully-dry sparkling wine.



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