
PRIMOSECOLO Piemonte DOC Chardonnay

This elegant brut has been produced since 1991 to celebrate the centenary of the winery as a tribute to the winemaking art of founder Giulio Cocchi.

Grape Variety

100% 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 settle.

Foaming takes place in autoclave (sealed tanks), where the wine is then left to rest "sur lattes" (on yeasts) for 6 months before completing maturation in the bottle where its soft, great character and very intense aroma take shape.

Tasting Notes

Made from pure Chardonnay grapes, this wine is a high quality sparkling Brut – soft, with a great character and a very intense aroma. The slow foaming process in accordance with long Charmat method, brings out a full and fragrant taste, with a long-lasting very fine perlage.



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