

COCCHI BRUT Piemonte DOC

Description

An elegant and slightly fruity sparkling wine, aromatic and fragrant on the nose, in true Cocchi style. Its persistent perlage evolves in a lively foam, as a result of the slow, cold fermentation process carried out in large tanks. Cocchi Brut is a versatile and modern sparkling wine suitable for any situation, to be enjoyed as an aperitif or throughout the meal.

Grapes

70% Pinot Noir, 30% Chardonnay

Vinification and sparkling winemaking

The first alcoholic fermentation takes place in steel vats for almost three weeks, at the end of which the wine is cooled down to facilitate the descend of primary yeasts. The Pinot Noir and Chardonnay cuvée is made in late winter, before the second fermentation in the autoclave. Cocchi Brut is a "Martinotti method" sparkling wine, a system invented in 1895 in the same city of Asti where Giulio Cocchi founded his company.

Tasting notes

Cocchi Brut is a sparkling wine characterized by a straw color, almost ivory, with delicate green nuances. The nose is immediately very intense and enveloping, with white flowers (such as lotus and gardenia) and freshly cut fruit. In the mouth it is creamy thanks to the fine and persistent perlage, with notes of white peach, lychee and a hint of fresh hazelnut. A refreshing aroma of squeezed mandarin lingers on the finish.

