

COCCHI PRIMOSECOLO Piemonte DOC Chardonnay

Description

Primosecolo Piemonte DOC Chardonnay is the spumante that made its debut in 1991, on the occasion of the centennial celebrating the founding of the winery, dedicated to the spumante-making genius of its founder, Giulio Cocchi. The new graphic skin exalts the marvelous color of a 100% Chardonnay wine, shining through the transparent bottle.

Grape Variety

100% Chardonnay

Vinification and secondary fermentation

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 premium 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.

