

# KAMES

## SPUMANTE BRUT

### Blanc de Noir - Metodo Classico

#### Altitude

Between 150 and 200 mt. above sea level.

#### Soil composition

Fluvial terroir with gravel bits and clayish layers.

#### Density

6250 Vines per hectare.

#### Wine Making

Sparkling wine originally made following the Traditional Method - Champenoise with second fermentation inside the bottle. The grapes are manually selected, the harvest is made by hand. Whole bunches are gently crushed using pneumatic presses. The juice is then left to settle in stainless steel tanks at a controlled temperature. The Degorgement is made during the spring following the year of the harvest.

#### Ageing

On the yeast for 20-24 months.

#### Exposure

South, South - East.

#### Grapes

Pinot Noir.

#### Training System

Guyot.

#### Harvest

The grapes are picked by hands in October.

#### Size

750 ml - 1,5 lt

#### Serving temperature

8 - 10 °C

#### Alcohol

12,5%

#### Acidity

6,7 g/l

#### Residual Sugar

8 g/l

#### Food Pairing

Excellent to be served as aperitif. It goes well with meat, fish dishes, appetizers and pasta dishes.

#### Colour

Bright straw-yellow.

#### Scent

Fragrance of bread crusts, hints of butter, pastry and flowers.

#### Taste

Perfect acidity, pleasant after-taste and long persistency on the palate. Great balance and harmony.



Case Bottles	Pallet cases	Pallet Layers	Case Weight	Pallet Measures	Pallet Weight	EAN Code
6	80	8	9,5 kg	33x25,5x17	760 kg	8052432220176



**BORGO LA CACCIA**  
— wines & events —

[www.borgolacaccia.it](http://www.borgolacaccia.it)