

SENSI

FAMILY OF WINEMAKERS SINCE
1890

BLANC DE BLANCS NECTAR 18K

- **DESIGNATION:** Demi-sec “Nectar” Blanc de Blancs Sparkling White Wine.
- **SPECIES OF GRAPE:** selection of white grapes
- **ALCOHOLIC STRENGTH:** 12 %
- **GRAPE HARVEST PERIOD:** Mid-September with grapes harvested before their full ripening.
- **VINIFICATION AND REFINING:** Grapes are harvested prematurely in order to respect their acidity and aromaticness. After delicate pressing, they are left to marinade cold for a few hours. Then, the must is separated from the peel by means of soft pressing, cleaned by means of static decantation and made ferment at a controlled temperature with selected aromatic yeasts. Once fermentation is completed, the following steps consist in refining in steel and foam formation according to the Charmat method.
- **ORGANOLEPTIC CHARACTERISTICS:** The wine straw-yellow colour and its fine and persistent bead turn Nectar into a fresh, scented and intense sparkling white wine. To smell, it presents some Pear, Banana, Orange flowers and hawthorn notes that recall the Chardonnay grape fruit. To taste, it has a balanced, soft character that expresses its sweetness, which is perfectly integrated and sustained by acidity. Its fineness and taste olfactory persistence makes the wine full-bodied and pleasant, with a grape fruit that remains on the palate for a long time.
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- **SERVING TEMPERATURE:** 06-08 °C
- **GASTRONOMIC COMBINATIONS:** Ideal as appetizer and to accompany starters and seafood dishes; it is drunk pleasantly during the entire meal.

