BALDASSARRI



VINO BIANCO FRIZZANTE - BRIGANTE BRIOSO

Organoleptic Test

Apparence: Bright, crystal-clear.
Colour: Pale straw yellow, intense and well-sustained.

Sent: Il Brigante Brioso stands out for its fresh floral notes, particularly jasmine, dog rose and chamomile. The carbon dioxide enhances and amplifies the intensity and definition of the aromas.

Palate: Young and fresh, with a pleasant, well-balanced acidity. Long, persistent finish. Shows excellent ageing potential. A straightforward wine, yet full of character.

Production: Hand-harvested into perforated 15 kg crates. Destemming and gentle pressing, with selection of the different must fractions. Static clarification and separation of the lees. Addition of selected yeasts. Temperature-controlled alcoholic fermentation (about one week). Ageing in stainless steel sur lie, with weekly stirring of the lees. Cold tartaric stabilisation in January. Secondary fermentation in autoclave until reaching approximately 2 bar. Bottling in March.

Food Pairings: The Brigante Brioso pairs best with aperitifs, finger food and shellfish in general. Serve at around 10°C.

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