



## PETER ZEMMER MILLESIMATO BRUT

**Grapes:** Chardonnay

**Origin:** The grapes of this sparkling wine flourish at an elevation of 450 meters (1,500 feet) above sea level. The favourable location of the vineyards at Pochi, ideal sunshine, and the good ventilation of the berries give the grapes of this varietal an excellent acidity to sugar ration.

**Vinification:** pressing, destemming, cooling of must and fermentation in steel tanks at a controlled temperature. Second fermentation in "cuve close". After that, the wine stays in the yeasts at a temperature of 14 degrees for a period between 6 and 9 months. Then the sparkling wine is separated from its yeasts and cooled, it is bottled and kept in cellar for 3 months.

**Characteristic properties:** A perfect sparkling wine. Fresh, fruity, and elegant, with fine, uniform, lasting bubbles.

**Color:** straw yellow with greenish reflections  
**Bouquet:** delicate, lightly fruity, with hints of bread crust  
**Flavor:** fresh, lively, lightly mild and well balanced

**Recommended pairings:** Very good as an aperitif

**Serving temperature:** 6 – 8 °C (43 – 46 °F)

**Cellaring:** 2 – 4 years

