

FRANCIACORTA PAS DOSE' 1998



CORNALETO

*Denominazione di Origine
Controllata e Garantita*

VINTAGE: 1998 RISERVA

REGION: Lombardia

GRAPES: Chardonnay

ALCOHOL: 12.5% vol.

WINE CHARACTERISTICS: Natural bottle fermentation with no added sugar for 3-9 months followed by a further ageing of 14 years.

PAIRS WITH: Risotto alla Milanese, Tortelloni con Ricotta e Spinaci Burro e Salvia, Carpaccio di Pesce. Oysters, Salmon, Grilled Sardines, Eels or on its own

AGEING: 7-10 Years

SERVING TEMPERATURE: 6 - 50 °F
(8 - 10 °C)

PACKAGING: 12 bottles ML750

AWARDS/RATING: 90 James Suckling

TASTING NOTES: Bright straw yellow, with tints of green ageing to a golden hue. Nose has opulent tones of mango, pineapple, hazelnut, vanilla and toasted yeast with wild mint on the palate. Well structured and lingering finish.

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