H·LENTSCH
WEINGUT-TENUTA

Sparkling Wine Hartmann Lentsch

Brut

750 ml

Pale yellow in colour with golden reflections, this sparkling wine is characterised by its particularly fine, creamy, numerous and persistent perlage. Made in the traditional way (bottle fermentation) from 100% Chardonnay grapes grown at three different altitudes. This sparkling wine has a wide variety of aromas (apple, quince, elderflower and brioche, light yeast and buttery aromas, almond and sponge cake). A taut freshness, a very long finish and an extremely pleasant, very particular drink with distinct nutty aromas, give this product its exceptional quality.

Information sheet

Discorgement date	2022
Grape variety	100% Chardonnay
Growing area	Trentino
Height a.s.l.	440 + 220 + 750 m
Soil quality	lean, cool calcareous soils
Climate	continental
Slope orientation	South-East + South-West
Vine training method	Trentino Pergola - Guyot wire trellis
Harvest season	Mid/late August
Vinification	Stainless steel barrel
Fermentation temperature	17-18°C
Maturation	18 months on the lees
Bottle-ageing	min. 2 months

Analytical data

Alcohol content	12.5% Vol.
Total acid	7.5 g/l
Residual sugar	4.0 g/l
Sugar-free extracts	21.5 g/l

Best served with

A wine for various occasions, as an aperitif, dinner wine and in good company.

Recommended glass type

Champagne tulip

Serving temperature

6-8°C