

## MARQUISE

Sparkling wine

An exception to the rule.

MARQUISE  
BLANC DE NOIR  
CUVÉE M16

**This is a new adventure**, along a new, challenging, less known journey for us. The first release is not a given. Open-minded, intuition and expertise lead us to the goal.



**Production area:** Montello - Nervesa della Battaglia

**Grape varieties:** Pinot Nero 100%

**Planting Density:** 6,300 vines per ha

**Harvest time:** end of August

**Ageing:** stainless steel tanks and tonneaux

**Ageing on the lees:** minimum 60 months

**Market release:** minimum 5 years after the harvest

**Dosage:** <5 g/L - Extra Brut

**Alcohol:** 12% Vol

### A bright golden colour and fine, tantalizing bubbles.

A sophisticated bouquet, subtle notes of pastry, lemon cake, intertwine with a fresher hint of grapefruit, a fragrant toasty hazelnut, beeswax. Wise wood ageing, and more than 60 months on the lees, enrich its character with a fine note of ripe quince, a distinctive feature of some great sparkling wines.

Well balanced, a creamy mousse and a refreshing acidity lead to a mineral, fruity, fragrant, lingering finish.