

MARQUISE

Vino Spumante di Qualità

EXTRA BRUT

An exception to the rule.

MARQUISE

BLANC DE NOIR
CUVÉE M18

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.