

PAS DOSE



Grape variety:

Native and non-native white grapes

Type:

Wood-aged Blanc de Blancs

Serving temperature:

6-8°C

Alcohol content:

Vol 12%

Formats:

0,75 l - 1,5 l

Lifestyle:

Totemic Metodo Classico

Pairings:

Shellfish

Ideal for:

Experienced navigators

Blanc de Blancs from native and non-native grapes.

Minimum aging period of 40 months in the bottle. Before the secondary fermentation, the base wine is partially aged in used barrels. The style evolves, offering delicate aromas of yeast, coconut milk, and licorice on the nose. Sharp and creamy palate, characteristic of true pas dose wines.

All are zero dosage, without the addition of “liqueur d’expédition.” Sparkling wines crafted using the Traditional Method. Refined cuvées of base wines blended with our aged reserves. A unique style, thanks to their distinctive Alto-Adriatic character.