



MONZIO COMPAGNONI

Label:	Monzio Compagnoni
Vintage:	2010
Denomination:	DOCG
Color:	White
Biologic:	No
Dryness:	Brut
Type:	Spumante
Grapes:	100% Chardonnay
Region:	Lombardy
Period of harvest:	August – September
Yield per hectare:	65 hl.
Vinification:	Classic method, refermentation in the bottle, 32 months on the lees; developing a lower pressure than usually and thus more creamy bubbles
Ageing:	6 months in the bottle



Organoleptic characteristics:

Colour:	Golden yellow
Nose:	Rich aromas of vanilla and biscuits
Taste:	Full, rich and generous, well-balanced
	Serving temperature 10 °C.
Drink before:	Within 3 years after release
Food suggestions:	Goes well with dishes like fish, e.g. oysters, and with meat
Bottles closure:	Champagne cork
Content	0.75 l
Units per case:	Carton box of 6
Units per layer:	Not available
Units per Euro-pallet:	600