

## Bagueri ZERO

**Made for connoisseurs. Straightforward and elemental.**

### **Colour, aroma and taste**

**Colour:** Yellow-green and gold - its nature, interweaving freshness and maturity, is revealed at first sight. Fine and subtle bubbles are vivid and tireless.

**Aroma:** Complex and charming dried fruit aroma with a bread crust touch. Its distinct minerality and pronounced citrus-like freshness are definitely persuasive.

**Taste:** A sophisticated palate consisting of pastry and white fruit as well as a full-bodied and harmonic minerality that culminates in a long finish.

### **The sommelier recommends**

**Food pairing:** A refined sparkling wine, made for connoisseurs. Best when served as a pre-dinner drink, combined with sushi or shrimps.

**Serving temperature:** 6-8°C

**Aging potential:** kept in a dark place up to 2 years

### **Production method**

**Production method:** Traditional method

### **Origin**

Wine growing area: Brda  
Wine-growing regions-sites: Kozana, Vedrijan, Cerovo, Vipolže  
Site: E, NE  
Vineyard area: 3 ha  
Vineyard shape: terraced  
Altitude: 80 - 200 m  
Vine training: single Guyot  
Spacing: 4.000 - 5.000 vines/ ha  
Vineyards aged: 10 - 25 years  
Type of soil: flysch, marlstone, sandstone  
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

### **Grapes:**

Variety: chardonnay 50%, pinot noir 30%, rebula 20%

**Fermentation:** 100% in stainless steel containers

**Secondary fermentation:** in bottles

**Maturing:** 60 months "sur lie"

**Disgorging:** by hand

**Dosage:** 0 g/L - Brut Nature (no sugar added), zéro dosage

### **Parameters**

Vintage: NV  
Alcohol by volume: 12,5% vol  
Acids: 7,28 g/l  
pH: 2,92



Residual sugar: 3,6 g/l