

Bagueri Contesse

A fresh sparkling wine with a fruity aroma and creamy flavour - a sophisticated companion during the most important meetings.

Colour, aroma and taste

Colour: straw yellow with golden hues

Aroma: white peach, citrus, honey at the finish

Taste: satin-like taste, smooth and delicately creamy with a perfect natural harmony

The sommelier recommends

Food pairing: A celebratory pre-dinner drink, goes well with blue mould cheeses, especially with creamy gorgonzola, roquefort and fresh buffalo mozzarella

Serving temperature: 6-8°C

Aging potential: best when fresh, but kept in a dark place up to 2 years



Production method

Origin

Wine growing area: Brda
Vineyard shape: terraced
Altitude: 80 - 200 m
Vine training: single Guyot
Spacing: 4.000 - 5.000 vines/ ha
Vineyards aged: 10 - 25 let
Type of soil: flysch, marlstone and sandstone
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes

85 % rebula, 15 % chardonnay
Harvesting: exclusively handpicked grapes

Fermentation

100% in stainless steel at 14°C

Secondary fermentation

100 % in stainless steel containers at 16°C

Maturing

100% in charmat tanks 10 months »sur lie«

Parameters

Vintage: NV
Alcohol by volume: 12 % vol
Acids: 7,04 g/l
pH: 3,05
Residual sugar: 12,2 g/l