TOMBOLA DI PIN Metodo Classico

93 points James Suckling90 points Luca Maroni2 Glasses Gambero Rosso



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93 POINTS

It is obtained from the "Tombola di Pin" vineyard in the "Colvendrame" estate, which is located in the hills of Refrontolo, a UNESCO World Heritage site.

The soil rich in tufa, the wide changes of temperature from day to night and the refining of the wine in bottle with its yeasts for 120 months, give this limited production of Talento Traditional Method a great class and elegance.

It presents fine and persistent perlage, fragrant aroma, very delicate of fresh bread crust, with pleasant hazelnut notes.

It can accompany any food matching. Ideal with oysters and fruits de mer.

DE STEFANI