



SITZIUS

since 1560

BLANC DE BLANC PINOT

Refreshing, opulent, creamy, pleasant aromas of stone fruit and a hint of honeydew melon!

0.75 l bottle, natural cork

12.5 % vol. Alc. 0.7 g/l residual sugar

5.0 g/l total acidity

GRAPE VARIETY	Pinot
FLAVOUR	brut (very dry)
WINE-GROWING REGION	Nahe
SOIL TYPE	Nahe gravel

VINIFICATION

temperature-controlled fermentation in stainless steel tank with selected yeasts, then second fermentation in sparkling wine bottle for 12 months

STORAGE TEMPERATURE 5–12° C

SERVING TEMPERATURE 8–12° C

This sparkling wine goes with...

Caviar, salmon, sushi – as canapés or on its own as a “Nice to see you” welcome drink.

