

# Prima Stilla White

Grapes: Chardonnay, Pinot Noir

Vintage: 2014

Vineyard: Dealu Mare

Type: Brut - 5,17 g/l

Alcohol: 12,5% by vol.

Quality designation: D.O.C - C.T.

Total acidity: 8,11 g/l



## Vinification details

Created from 50% Chardonnay and 50% Pinot Noir. The pressing of the grapes was done in three stages. The most important was the first stage, during which we applied a delicate pressure of <math><1</math> bar to obtain a wine base of superior quality. The Prima Stilla sparkling wines were created using the traditional method, with double fermentation, first in stainless steel tanks, and second in the bottle. This wine was aged for 36 months.



## Tasting notes

Straw yellow color, with floral and woody aromas on the nose, and a hint of freshly toasted bread. Floral taste, full of fresh citrus. The Chardonnay brought the acidity and the freshness, while the Pinot Noir contributed with more complexity and structure. The aftertaste is thoroughly complex, and the fine and delicate bead lasts up to 4 hours.



## Food pairing suggestions

Enjoy this wine as it is. Or you can pair it with halibut ceviche, caviar, sushi, oysters, or creamy mushroom risotto.



## Serving temperature

This wine is best served at a temperature of 6-8°C.



2014 Vintage

SILVER - Mundus Vini  
2018

