

Brut Blanc

Sekt *sparkling wine*

100% Chardonnay

Alcohol 12,5 vol. %

Acidity 7,7 g/l

Residual sugar 7,8 g/l



HANNES SABATHI

Südsteiermark/South Styria

The grapes for this Brut Blanc come from our vineyards in the area of Leutschach. The age of the Chardonnay vines ranges from 15 to 40 years.

Vinification

1. FERMENTATION

Selective hand-picking in small crates. Whole bunch pressing

Fermented in stainless steel tanks

9 months on the yeast

2. FERMENTATION

Bottled in May 2022

Minimum of 20 months aging on the yeast

Dosage 6 g/l

Tasting note

The Brut Blanc shines in a bright greenish-yellow in the glass. It exhibits a delicate aroma of yellow apples, quince and a hint of lemon underscored by brioche. Creamy and delicately spicy. It is made exclusively from Chardonnay grapes using the *méthode traditionnelle*. An elegant sparkling wine with fine bubbles and a long finish.

Drinking recommendation

Optimale Trinktemperatur: 7-9°C

Optimal serving temperature: 7-9°C.

The classic aperitif. The ideal refreshment for any time of day or night.

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