

NINFA RESERVA 2015

BLANC DE NOIRS

BRUT NATURE

TERROIR

Vineyards are planted on mineral rich chalky-clay soils. The Mediterranean climate is influenced by the Atlantic Sea which provides a significant diurnal daily temperature range. South-facing slopes provide ideal exposure and drainage resulting in wines that are naturally balanced with concentrated flavours that age well over long periods.

GRAPES

Pinot Noir 100%

VINIFICATION

Cooling of the grapes, gentle pressing without maceration fermentation at below 15 ° C.

BOTTLING

February of 2016

Dègorgement September of 2018

TASTING NOTES

Light salmon in color with fine bubbles. The aromatics show complexity and elegance. Fresh and textured palate with intense mousse and a long and persistent finish.

CHEMICAL ANALYSIS

Alcohol (%): 13,1

Total Acidity (g/l): 7,15

pH: 3,37

Batch: L0118DS



Wine	
Capacity	750 ml
EAN Code	5 606 823 000 996
Net Weight	0,75 kg
Gross Weight	1.5 kg
Case	
Units per Case	3
Width	32 cm
Height	10,8 cm
Length	24,1 cm
Volume	0,008 m ³
ITF Code	55606823000991
Gross Weight	4.5 kg
Palette	
Euro palette	80 X 120 m
Cases per palette	110
Cases per layer	11
Layers per palette	10
Palette height	1,24 m