



ALBERTO
MASSUCCO
CHAMPAGNE



CRÈME BRUT

GRAPES

50% Pinot Noir

19% Chardonnay

31% Meunier

The base is from the last harvest plus 45% reserve wines from the previous two vintages; 10% of the total is fermented in barrels. This champagne has been yeast fermented for about 22 months prior to being dosed at 3,5 g/l. A fresh and crisp champagne with the right level of fruitiness enhanced by a sweet yet delicate tone. Well balanced and full bodied with a linear character, it has a pleasantly citric aftertaste. It can be served as an aperitif or as a table wine.