

Ponto Nero

Ponto Nero Cult Brut



WHITE
CHAMPAGNE &
SPARKLING



BRAZIL



SERRA GAÚCHA

TASTING NOTE

The taste balance is the result of the perfect harmony between the three grapes that compose it. Fruity notes fill the palate with a creamy texture and lively acidity, making it light and fresh.

VITICULTURE

Sparkling wine elaborated by traditional method 12 months causing yeast autolysis.

VINIFICATION

Base wine prep: Cluster selection, inert press, must clarification, selected yeast inoculation, controlled fermentation (15-16°C), Chardonnay, Pinot Noir, Riesling Italic blend. Foaming (Charmat method): Yeast, 2nd fermentation in tanks (12°C), 6-month maturation, autolysis, filtration, expedition liquor addition, bottling, labeling.

FOOD MATCHING

Fish, seafood, light sauces and creamy cheeses.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (60%), Pinot Noir (30%), Riesling (10%)
CLOSURE	Natural Cork
SKU CODE	K64461NV
COUNTRY	Brazil
REGION	Serra Gaúcha
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	0.7g/l Tartaric
RESIDUAL SUGAR	0.12g/l
SKU	K64461NV