



Our "Classic Method"

"Kremaun", German translation of Cormons. A bubble, fine and elegant, born to celebrate that territory, placed at the east border of Friuli, which looks at a folding fan of meadows and and farmlands, at the feet of a long chain of hills, approaching as a bastion the majestic Alps mountain.

CLASSIC METHOD



Cormòns

CANTINA PRODUTTORI



Brut Kremaun

Sparkling
Classic Method



Light yellow, with sunflower petal hints.



Elegant, fruity, persistent.



Dry, sapid and fragrant, perlage fine and persistent.

Grape Varieties and Vinification: Chardonnay and Pinot Bianco, in different percentage from vintage to vintage. The Chardonnay ferments in stainless steel tank, while a part of Pinot Bianco makes separately a barrel fermentation. At the end of Winter the two parts are blended. The second fermentation is made in the bottle, where the wine rests for the following 36 months on the lees. During the disgorging is added the liquor d'expedition.

Colour: light yellow, with sunflower petal hints.

Aromas: elegant, fruity, persistent.

Taste: dry, sapid and fragrant, complex, perlage fine and persistent.

Serve with: a great aperitif, fish and shellfish starters, raw and grilled fish, suggested for the whole meal.

Serving temperature: 4-6°. Storing possibly lying in a fresh and dark place. To consume within 2-3 years from the disgorging date. Serve in open tulip shaped glass, high stem, wide and capacious.