



ALBERTO
MASSUCCO
CHAMPAGNE



MILLÉSIME

GRAPES

50% Pinot Noir

50% Chardonnay

The two most “noble” grape varieties are blended to create a perfect balance. 100% fermented in stainless steel without malolactic fermentation followed by three and a half years of yeast fermentation and an extra-brut dosage. A very elegant champagne where the richness of the ingredients does not affect its freshness or clean taste. Lively and intense with a fruity taste leaving a rewarding burst of minerality in the aftertaste. It can already be drunk today but this champagne will greatly improve with ageing.