

Alberto
MASSUCCO
CHAMPAGNE



AMC 00

GRAPES

50% Chardonnay
30% Pinot Noir
20% Meunier

The “entry” champagne of the Maison, a *pas dosé* made with the 3 main grape varieties, with a greater presence of Chardonnay that ensures elegance. It is the fruit of the first pressing combined with reserve wines, which are able to give energy and creaminess. To the taste, it is characterised by an aromatic profile reminiscent of lime, ginger, candied citron, honey and saffron. It enchants with bursts of luminous freshness, intense savouriness and mineral spirals. Lively and vibrant involvement that you can’t say enough.