

Sparkling Cuvée Brut Classic Method



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Pinot Nero, Chardonnay
Harvest	August.
Yield per Hectare	60 HL
Vinification	Fermentation in steel barrels at a controlled temperature. Second fermentation in the bottle for 48 months. Disgorged and set aside for 2 months.
Country of origin	Produced and bottled in Italy
Colour	Pale straw yellow.
Aroma	Typical of the classic method, bready with thin and lingering.
Tasting notes	Abundant and soft fizziness with thin and lingering perlage, full and savoury taste with a good touch of tartness.
Serving suggestion	Aperitifs, seafood dishes.
Serving temperature	6°C - 8°C
Alcohol by volume	12,0% vol.
Italian environmental labelling	<p>VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90*</p> <p>RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE</p>
Nutritional values	Under preparation
	Contains sulphites