



GRAN CUVÉE BRUT SPARKLING WINE

Production zone: Italy

Method: a delicate sparkling wine directly achieved through second fermentation in small stainless steel tanks at low temperature. The entire process lasts approximately 30 days.

Froth: copious and ethereal; fine, lingering perlage.

Colour: bright straw.

Scent: hints of white pulp fruit with a fragrant end note of bread crust.

Flavour: clean and soft.

Alcohol: 11% Vol.

Residual sugar: 1.5 %

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 6-8° C.

Serving suggestions: serve at 10° as an aperitif or with fish dishes.

Stemware: champagne glass

Storage: in a cool, dry place. Transfer to fridge a few hours before serving.