



MILLESIMATO 2015 BRUT SPARKLING WINE

Production zone: Province of Treviso

Method: a delicate, aromatic sparkling wine, achieved through second fermentation in small tanks at low temperature of wines from an area of the province of Treviso where the Glera grape variety incorporates unique characteristics.

Froth: copious and ethereal; extremely fine, lingering perlage.

Colour: bright, luminous straw.

Scent: finely fruity with a typical delicate bouquet that is extremely elegant.

Flavour: clean and extremely soft with just the right balance. Moderate body.

Alcohol: 11% Vol.

Residual sugar: 1.2 %

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 8-10° C.

Serving suggestions: excellent as an aperitif, especially good with fruit desserts and cake. Great with plain pastries and biscuits. Ideal with fish dishes.

Stemware: champagne glass

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