

XVXI

Spumante



Fresh, rich and harmonious brut sparkling wine. A perfect aperitif as it is intended to celebrate life and to share festive events.

HARVEST: After a careful evaluation of the maturity of the clusters, our grapes are picked during the end of August and beginning of September.

VINIFICATION: After the pressing, the must goes through a primary fermentation at controlled temperature in order to preserve the delicate aromas and fruity characteristics of the Trebbiano grape. The must is racked and separated from the sediment. Effervescence is accomplished using the Martinotti-Charmat method in order to give the wine the typical, fine, and persistent carbonation as well as a fresh and appetizing bouquet.

TASTING NOTES: Pale straw yellow color with fine and persistent effervescence. On the nose typical bread crust notes with citrus scents are enhanced by a bouquet of aromatic herbs. Fresh engaging flavor with acidity in balance. The wine “dances” in your mouth!

Denomination Vino Spumante Brut,
Organic

Grapes 100% Trebbiano

Alcohol content 11% Vol

Size 0,75 lt.

Serving temperature 6-8°C.

Serving suggestions

It's perfect as an aperitif that pairs well with fish or seafood salads, light first courses and fresh soft cheeses.