



VINO SPUMANTE QUALITÀ METODO CLASSICO BRUT

Classification: Vino Spumante di Qualità

Variety: Pinot Nero - Chardonnay.

Provenance: Canale (Cuneo)

Vinification and maturing: Fermentation at 18 °C in steel and "metodo classico" fermentation at 12 °C.

Organoleptic characteristics: straw yellow color, fine and lasting finish with an intense bouquet of breadcrust and yeast, dry, sapid and well balanced.

Serve with: perfect as aperitif, pairs particularly well with crustacean and oysters, appetizers and first courses.

Serving temperature: 43°F

