



MARRAMIERO



*HIGH-QUALITY CLASSIC
METHOD SPARKLING WINE*

BRUT

Product Card

HIGH-QUALITY CLASSIC METHOD SPARKLING WINE

BRUT

75 cl / 1,5 L

Marramiero Brut sparkling wine is born from a family's deep love for their land and wine. Special dedication and profound experience accompany every moment of the sparkling wine production process. The process begins with the selection of Chardonnay and Pinot Noir grapes and continues with the choice of yeasts for refermentation in the bottle.

The long maturation in the bottle in contact with the yeasts gives the sparkling wine its characteristic bouquet, rich in complex aromas and persistent flavours, making it suitable for any dish and ideal for any occasion.

It is best served at a temperature of 6°-8°C.

TIPOLOGY

Sparkling wine

GRAPES

Chardonnay e Pinot Nero

ALCOHOL CONTENT

12,50% vol.

PRODUCTION AREA

Abruzzo

FERMENTATION

In stainless steel barrels, after the skins come into contact with the cold must and soft pressing. Second fermentation in bottles.

AGEING

In stainless steel vats then in bottle

AGEING PERIOD

At least 36 months

NOTES

Rating



MARRAMIERO

IMPRESSO NEL VINO

Contrada Sant'Andrea, 1 - 65020 Rosciano (PE) Italy

+39 085 8505766 | info@marramiero.it

www.marramiero.it