



# Spumante Millesimato Brut

## Müller Thurgau

Wine excellent as an aperitif, but also with salads, fish, and white meats.

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**ORIGIN:** Italy

**SOIL:** Medium texture

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Soft pressing at 0.8 bar. Fermentation with selected yeasts at controlled temperatures of 16–18°C

**AGING:** Temperature-controlled stainless steel tanks, Charmat method. The wine undergoes numerous analytical checks during aging to ensure its integrity.

**ALCOHOL CONTENT:** 11.5% vol

**COLOR:** Straw yellow, fine and persistent perlage

**NOSE:** Intense and floral, fine and elegant.

**TASTE:** Balanced, pleasantly dry and smooth.

**SERVING TEMPERATURE:** 8°–10°C