



Spumante Millesimato Brut

Pinot Chardonnay

An excellent wine for aperitifs, but also great with fish dishes and throughout the meal.

ORIGIN: Italy

SOIL: Medium texture

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Soft pressing at 0.8 bar. Fermentation with selected yeasts and controlled temperature of 16-18°C

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

ALCOHOL CONTENT: 11.5% vol.

COLOR: Light straw yellow.

NOSE: Fruity with hints of white flowers.

TASTE: Balanced, pleasantly dry, and fresh.

SERVING TEMPERATURE: 8-10°C

