



# Spumante Millesimato Brut

## Pinot Chardonnay

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

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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 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

