



Spumante Millesimato Brut

Müller Thurgau

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

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

