



SPUMANTE BRUT

Spumante Brut with fine bubbles, an elegant bouquet with flowery hints; pleasantly fruity with delicate notes of green apple. Pleasant flavour. Excellent as an aperitif, but also during the whole meal. Combines perfectly with fish-based starters and second courses, in particular with seafood, fish in general and mixed fried fish. Pleasant with vegetable-based dishes, risottos with porcini mushrooms, seafood risottos, white meat second courses. Combines well with sweet food. Try it with fresh cheese, goat's cheese, robiola and mozzarella. Ideal for celebrations.

PRODUCTION AREA: Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

GRAPE VARIETY: Garganega.

VINE TRAINING SYSTEM: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: By hand in September.

PRODUCTION METHOD: Gently crushed, slow fermentation.

AGEING: In steel tanks, "Charmat Method" applied in autoclaves to make the wine sparkling.

COLOUR: Light straw with golden shades.

BOUQUET: Refined, flowery, with pleasant hints of green apple.

FLAVOUR: Pleasant, fresh and balanced.

PERLAGE: Fine, elegant.

ALCOHOL BY VOLUME: 12% vol.

SERVING TEMPERATURE: 8 - 10 °C.