

METODO CLASSICO BRUT

Sparkling White Wine



Fine and persistent perlage, with reflections tending toward coppery, typical of pinot noir vinified in white

VINEYARD: situated in northern Italy, in Vignale Monferrato, in the province of Alessandria with southern exposure

BLEND: 70% Pinot nero, 30% Chardonnay

VINIFICATION: after careful selection, the grapes are harvested, only the free-run must will be used, which will ferment in temperature-controlled stainless steel. After bottling the resulting wine is left to mature on the lees for 18-20 months, before its release

FOOD PAIRINGS: ideal wine for aperitifs and fish pairings

TASTING NOTES

APPEARANCE: brilliant, with fine and intense perlage

SENSORY PROFILE: intense and lingering, with crunchy bread crust, citrus and woody notes

FLAVOR: distinctive perlage fills the palate and adds softness to the wine. Good balance of acidity and freshness

ALCOHOL: 12% vol.



SOCIETÀ AGRICOLA

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