



VINO SPUMANTE
BRUT



This sparkling wine is obtained by a natural fermentation with Charmat Method.

GRAPE VARIETY: 100% Trebbiano

PRODUCTION AREA: Emilia Romagna

CAPACITY: 0,750 lt.

VOLUME: 11,00% vol.

RESIDUAL SUGAR: 10 g/l

WINEMAKING PROCESS:

TASTING NOTE: it has a fine perlage and a floral bouquet.

SERVING SUGGESTION: Perfect as aperitif, with starters, fish first courses and fresh cheeses.

SERVING TEMPERATURE: 8 - 10°C.