

BRUT VINO SPUMANTE DI QUALITÀ

We have produced this wine since 1982, the year in which we built the first existing sparkling wine facility in the Chianti Classico region.

Sparkling process: a slow fermentation process at very low temperatures using our special yeast selection. Extended lees contact is maximized by periodically agitating the tank to maximize lees suspension time.

Features: an evanescent froth produced by the lingering perlage, the color is light straw with aquamarine highlights.

Bouquet: complex, elegant, fruity, with distinctive hints of crusty bread.

Flavor: dry, lively, balanced, with a refined texture.

Alcohol: 12,50% by volume.

Serving Temperature: 6-10°C, 43-50°F.

Gastronomy: delicious as an aperitif, excellent with all fish dishes and with cheeses.

