

BRUT METODO CLASSICO



Grape Varietals: Pinot noir and Chardonnay

Alcohol content: 12.5%

Colour: straw yellow with a golden glare that confers the wine a special brightness. Classy and lasting perlage.

Bouquet: Very intense with citrus notes, particularly grapefruit. Delicate hints of toasted hazelnut and croissant.

Taste: Great finesse and sapidity, with a good acidity that enhances its character. Pleasant minerality and a persistent finish.

Ageing: It is re-fermented in bottle, where it spends at least 24 months in contact with the lees.

Suggested serving temperature: 7°/9°C