

Brut Metodo Classico



GRAPE VARIETALS

Pinot noir and Chardonnay

ALCOHOL CONTENT

12.5% by Volume

COLOUR

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

BOUQUET

Very intense with citrus notes, particoularly 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