



Brut Metodo Classico



GRAPE VARIETAL
Pinot noir and Chardonnay



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



SUGGESTED SERVING TEMPERATURE
7/9°C



TASTING NOTES

Colour
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