



## 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**  
6/8°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