



SPUMANTE PARTICOLARE BRUT Sparkling Wine

Appellation Sparkling Wine

Origin area Montecarlo Municipality

Soil Medium texture

Varieties Pinot Bianco, Semillon, Trebbiano Toscano

Fermentation and ageing Sparkling wine vinification according to the Charmat method: the sparkling wine vinification process is carried out in an autoclave at a constantly monitored temperature, where the selected yeasts creates an optimal fermentation. Once the fermentation -approximately 120 days- has been completed, the product is immediately filtered in order to preserve its natural freshness. The final bottling stage is carried out after the product has been left to age for several weeks in an autoclave. The wine is then left to age in the bottle for an additional period of 4 months.

Alcol 12%

Sizes Dark green Champagne bottle of 0,750 ml in boxes of 6 bottles
Dark green Champagne bottle of 1,5 l in pouches of 1 bottle
Jeroboam 3 lt and Magnum 6 lt

Colour Yellow with green reflexes.

Scent The scent opens up with light floral sensations, proceeding with hints of white fruit and on the end of toasted bread.

Taste Complex to the tast, the high acidity contrasts with a very well balanced sugar content. The subtle and quite persistent perlage makes it easily drinkable.

Food matching Perfectly matched with seafood , white meat or as a whole meal wine.

Sulphites Contains Sulphites