

TENUTA DEL
B U O N A M I C O
MONTECARLO - ITALIA

SPUMANTE INEDITO PARTICOLARE
BRUT NATURE
Sparkling Wine

Tipologia Sparkling wine

Zona d'origine Montecarlo Municipality

Tipo di terreno Medium texture

Vitigni 100% Pinot Blanc

Fermentazione e affinamento Sparkling Wine vinification according to the Charmat method which is carried out in an autoclave specifically made for Buonamico at a constantly monitored temperature, where the selected yeasts create an optimal fermentation. Once the fermentation - approximately 6 months - 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 90 days.

Alcol 12,5%

Formati Dark green Champagne bottle of 0,750 Lt in boxes of 6 bottles
Dark green Champagne bottle of 1,5 Lt in pouches of 1 bottle

Colore Yellow with gold reflexes

Profumo Very intense, with scents of white fruit, apple and peach

Gusto Complex and structured taste, it has a low level of sugar, less than 3 grams per liter, which makes this wine be called "Nature"

Abbinamenti consigliati Fish or white meat

Solfiti Contains Sulphites

