

SPUMANTE INEDITO PARTICOLARE BRUT NATURE Sparkling Wine

Appellation Sparkling wine

Origin area Montecarlo Municipality

Soil Medium texture

Varieties 100% Pinot Blanc

Fermentation and ageing 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%

Sizes 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

Colour Yellow with gold reflexes

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

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

Food matching Fish or white meat

Sulphites Contains Sulphites

