



Cuvée Brut – Classic Method



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	50% Pinot Nero, 50% Chardonnay
Harvest	August..
Yield per Hectare	60 HL
Vinification	Fermentation in steel barrels at a controlled temperature, second fermentation in the bottle for 48 months, disgorged and set aside for 2 months.
Colour	Pale straw yellow.
Aroma	Typical of the classic method, bready with citrus notes.
Tasting notes	Abundant and soft fizziness with thin and lingering perlage, full and savoury taste with a good touch of tartness.
Serving suggestion	Aperitifs, seafood dishes.
Serving temperature	6°C - 8°C
Alcohol by volume	12,0% vol.