

SPARKLING WINE

VINO SPUMANTE DI QUALITA' EXTRA BRUT

Cuvée:

Produced with native grape varieties of the Campania region suitable for making sparkling wines. Particular attention is focused on the degree of ripeness and state of the grapes, with the harvest occurring late August – early September.

Tasting notes:

Pale straw-yellow in color with a fine persistent *perlage*. On the nose, it is clean with delicate notes of exotic fruit, apples and hints of cherries and redcurrants, enriched with the unmistakable bouquet of crusty bread, from resting on the yeasts during second fermentation. On the palate, it is elegant, creamy, pleasantly fresh and tangy.

Sparkling wine production technique:

The Martinotti method (Charmat method), where second fermentation is carried out at a low temperature (12-15°C) and the wine rests on the fine lees for at least 30 days, with a processing and maturing period of over six months. At bottling, the residual sugar is less than 6g/l.

Food pairings:

Perfect for celebrations, but also a perfect accompaniment to a meal. Ideal with risotto made with balsamic vinegar or cheeses.

Serving temperature:

Serve at 8°/10°C.



2019 - Guida Campania 

2019 - Vini buoni d'Italia 31°/158

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
01BBIA2FNO075	VINO SPUMANTE DI QUALITA' EXTRA BRUT CL 75	12,5% vol	75 cl	32	9,60	1,4	8051166520118
CARTON (VERTICAL BOTTLE VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm		CONFIGURATION		HEIGHT (cm)	
6	8051166520262	34x30.5x20.5		5 LAYERS OF 16 CASES		183	