



BRUT

Vinification

The grapes are destemmed and crushed. A short period of cryo-maceration on the skins. Soft pressing and temperature-controlled fermentation at 14-18°C. Secondary fermentation takes place at a low temperature in tanks.

Sensory characteristics

Pale in colour, with a fine perlage, a taut attack and a very pleasant finish, a wine that is agile and enjoyable to drink, ideal for any occasion.

Gastronomy

Perfect and palatable as an appetizers of raw fish.

Classificazione
Metodo Charmat

Grape varieties
Garganega,
Chardonnay

**Grado
alcolico**
12% Vol.

**Available
sizes**
0,75 l

