



SPUMANTE BRUT GARDA DOC

“ELEGANT CHARDONNAY WITH A FINE
AND PERSISTENT PERLAGE”



PRODUCTION AREA

The grapes of this elegant and fresh wine grow up in the temperate area of the Lake Garda.

GRAPE VARIETY

100% Chardonnay

HARVEST AND VINIFICATION

Harvest starts early about the end of August, when the grapes achieve the right level of acidity. Fermentation takes place at controlled temperatures in order to enhance the expression of the wine's fruity and floral aromas. The long process of transforming the grapes into sparkling wine then takes place in closed vats, according to the Charmat method.

COLOR ●

TASTING NOTES

It is greenish yellow in colour, with a fine and persistent perlage. It has floral, green apple and elderberry with a hint of almond on the nose. Dry, savory on the palate.

ALCOHOL 12% ●●●●●●●●●●●●●●●●

THE ADVICE

If consumed as an aperitif, use a larger glass that will enhance aromas, making your moments more pleasant.

