



BLANC DE BLANCS

SPUMANTE
MILLESIMATO
EXTRA DRY

Grape variety:

Glera, Chardonnay, Pinot Blanc and Pinot Grigio

Designation:

Sparkling wine

Visual features:

Light straw yellow; fine and persistent perlage

Fragrance:

Elegant, fine, delicate with perfumes of white flowers

Taste:

Delicate, fresh and very mineral

Suggested pairings:

Excellent as an aperitif and especially paired with summer dishes, as well as dishes based on fish or risotto.

Storage:

Store in a cool and dry area, away from heat sources and sunlight

Serving temperature:

4-6°C

Alcohol content:

11% vol