

Classese Spumante

ITALIAN PRODUCT



METODO CLASSICO

CL 75 - 150 - 300 BRUT

ORGANOLEPTIC CHARACTERISTICS

Sparkling wine obtained from a particular clone selection of Pinot Nero, following classical wine-making systems

COLOR

Light straw yellow

AROMA

Pleasant fruity fragrance

FLAVOUR

Powerful and well balanced wine with good persistence. It evolves in the glass, oxygenating

ALCOHOLIC CONTENT

12% VOL.

SERVICE TEMPERATURE

8° C

FOOD PAIRING

An ideal aperitif, combined well with any meal with delicate dishes like fish, white meat and cold cuts. It goes perfectly with shell fish and raw fish.

GRAPES

100% Pinot Nero



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