

# Pinot Nero Brut



## CHARMAT METHOD

Controlled Denomination of Origin  
CL 75 DRY

## ORGANOLEPTIC CHARACTERISTICS

Sparkling wine obtained  
from the vinification of Pinot Nero

## COLOR

Light straw-yellow, with a fine  
and persistent perlage

## AROMA

Pleasant fragrance with agreeable fruit  
notes

## FLAVOUR

It shows good body and persistence

## ALCOHOLIC CONTENT

11,5% VOL.

## SERVICE TEMPERATURE

6/8° C

## FOOD PAIRING

An ideal aperitif with appetizers, cold  
cuts, cold antipasti, canapés and rice  
salads.

## GRAPES

100% Pinot Nero



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