

# Spumante brut

SOAVE



*Grape variety:* Garganega

*Vineyard:* The grapes to produce Soave sparkling are harvested at the beginning of September to have a basic wine with good acidity and the right alcohol level (10,5% vol).

*Winemaking:* The second fermentation take place in a closed stainless steel tank so that the alcohol level reaches 12% and the carbon dioxide remains in the wine.

*Tasting notes:* Pale yellow in color, to the nose comes the scent of white blossoms and peach. Fresh and with a balanced and long finish.

*Pairing:* Excellent as an aperitif and an optimal companion for fish courses.

*Serve at:* 6-10 °C

*Alcohol:* 12,00%

# Mainente