



Spumante Metodo Classico

APELLATION

Vino Spumante di qualità.

GRAPES

100% Nebbiolo

VINEYARD LOCATION

Hillside

VINTAGE

Manual, grapes collected in crates

PERIOD

Starting from mid September

VINIFICATION

Short maceration of the grapes to extract the colour and the hues of Nebbiolo. Soft pressing then left to rest for clarification.

Fermentation at controlled temperature 16° C.

Minimum ageing 12 months in the bottle.

12% ABV.

SENSORY PROFILE

Pale pink colour with tinges of apricot, fine and persistent perlage, fruity notes of raspberry with pleasant hints of yeast followed by the interesting spicy notes typical of the Nebbiolo grown in Carema and its surroundings.

Dry in the mouth, full bodied, well balanced with an interesting note of yeast and considerable freshness which guarantees a good lifespan. To be served at a temperature of 12°C.

FOOD MATCHING

suitable as an aperitif but also at the end of a meal served with pies and dry biscuits. It can accompany an entire meal, especially one made with elaborate sea fish dishes.