



APPELLATION

Vino Spumante Brut

BLEND

Malvasia

VINEYARD

Italia

VINIFICATION AND REFINING PROCESS

the must is immediately separated from the skins to enhance freshness and fragrance. The wine is then placed in pressure tanks with selected yeasts for 30 days at a temperature of 18 °C. It is finally cooled at -4 °C for 8-10 days to stabilize before filtering and bottling.

TASTING NOTES

Clear straw yellow colour and fine perlage. Slight aromatic wine with fruity notes of wild apple, honey and flowers.

ALCHOOL

11%