

**APPELLATION**

Vino Spumante Brut

**BLEND**

Sangiovese

**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**

Fine and persistent perlage. Delicate pink color and Refined, delicate, with notes of forest fruits taste

**ALCHOOL**

11%