

# CENTOVENTI

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Grape variety:

**White berry grapes**

Type:

**Blanc de blancs**

Serving temperature:

**6-8°C**

Alcohol content:

**Vol 12,5%**

Formats:

**0,75 l**

Lifestyle:

**Timeless classic**

Pairings:

**Beluga caviar**

Ideal for:

**Radical connoisseurs**

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## Blanc de Blancs (with good grief!)

A selection of our most intriguing bases, assembled and aged into a cuvée with a unique character. Everything you wouldn't expect from a long-aged Metodo Classico. Saffron yellow. Complex, elegant olfactory profile with ripe exotic fruits merging with milky, buttery sensations before turning towards mushroom notes. Silky perlage, vertical, mineral palate with remarkable freshness.

All are zero dosage, without the addition of "liqueur d'expédition." Sparkling wines crafted using the Traditional Method. Refined cuvées of base wines blended with our aged reserves. A unique style, thanks to their distinctive Alto-Adriatic character.