

BRUT NATURE



Grape variety:

Indigenous white grapes

Type:

Blanc de blancs

Serving temperature:

6-8°C

Alcohol content:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Youthful Dosage Zero

Pairings:

Crispy fried fish

Ideal for:

Perlage enthusiasts

Blanc de Blancs, our youngest Metodo Classico.

Bottles are periodically rotated during the aging period to aid in yeast autolysis. Pale straw yellow, fine and persistent perlage, retains a noticeable fruit note that blends well with hints of bread crust. Crisp and elegant palate.

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.