

## Brut – Technical chart



**Wine type:** Brut sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale straw yellow

**Aroma:** Delicately fruity

**Taste:** Dry and pleasant

**Perlage:** Fine and persistent

**Pairings:** It is ideal as an aperitif and perfect with every course of a meal

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol

Awarded with the silver medal by the international competition MUNDUS VINI

## Cuvée n.1 technical chart



**Wine type:** Extra Dry Vintage sparkling wine

**Grapes:** From a careful selection of Riesling and Chardonnay grapes from the Oltrepò Pavese area from a single vintage

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale yellow with slight green highlights, bright and lustrous

**Aroma:** Intense and fragrant with notes of fresh fruit

**Taste:** Fresh, harmonious and very well-balanced

**Perlage:** Fine and persistent

**Pairings:** It is the ideal bubble for a lot of occasions: from aperitifs to meals, parties and the most special moments

**Serving temperature:** 6-8° C

**Volume:** 75 cl

**Alcohol content:** 12.5% vol

Awarded with the gold medal by the international competition MUNDUS VINI

# The Demi-Sec– Technical chart



**Wine type:** Demi-Sec sparkling wine

**Grapes:** Trebbiano

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale straw yellow

**Aroma:** Intense aroma of floreal

**Taste:** persistent, fresh and lively

**Perlage:** Fine and delicate

**Pairings:** It's ideal with seafood and dry pastries

**Serving temperature:** 5-6° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol



## Le cuvée Moscato – Technical chart



**Wine type:** Sweet quality aromatic sparkling wine

**Grapes:** 100% muscat grapes

Sparkling wine making method: Charmat method, with temperature control

**Colour:** Bright gold

**Aroma:** Intense, delicate and enveloping with notes of sage and peacharoma of peach.

**Taste:** Sweet but very balanced, with a good acidity

**Perlage:** Delicate and rich

**Pairings:** Perfect with dry pastries, cream cakes or fruit salad.

**Serving temperature:** 8-10° C

**Volume:** 75 cl

**Alcohol content:** 7% vol

## Le cuvée Prosecco - Technical chart



**Wine type:** Brut sparkling wine

**Grapes:** From grapes of the famous Prosecco variety from DOC areas in the Veneto region

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale yellow with bright highlights

**Aroma:** Intense and delicately aromatic

**Taste:** Harmonious, fresh and balanced

**Perlage:** Fine and persistent

**Pairings:** It is ideal with an aperitif and perfect with all courses of a meal

**Serving temperature:** 8-10° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol

## Le cuvée Rosè Demi-sec – Technical chart



**Wine type:** Demi-Sec sparkling wine

**Grapes:** Sangiovese

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Intense Rosé

**Aroma:** Delicate aroma with hints of Strawberry

**Taste:** Delicate, fresh and lively

**Perlage:** Fine and delicate

**Pairings:** It's ideal with seafood and white meat

**Serving temperature:** 5-6° C

**Volume:** 75 cl

**Alcohol content:** 9,5%vol



## Sweet Red – Technical chart



**Wine type:** Sweet red sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Intense ruby red

**Aroma:** Intense aroma of red fruit

**Taste:** Sweet and fruity

**Perlage:** Fine and delicate

**Pairings:** It is ideal at the end of a meal, with desserts and dried fruit and nuts

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 9.5%vol

# The Sweet Wine – Technical chart



**Wine type:** Sweet sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Golden yellow

**Aroma:** Pleasant and aromatic

**Taste:** Sweet and lively

**Perlage:** Fine and persistent

**Pairings:** It is ideal with desserts and for any celebration

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 9.5%vol



## Le cuvée Verdicchio- Technical chart



**Wine type:** Brut sparkling wine Verdicchio dei Castelli di Jesi DOC

**Grapes:** 100% Verdicchio

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Straw yellow, with greenish highlights

**Aroma:** Fragrant and delicate bouquet with notes of hawthorn flowers and wildflowers.

**Taste:** Fresh and fruity with an almond aftertaste

**Perlage:** Fine and persistent

**Pairings:** Excellent as an aperitif and with white meat and fish

Serving temperature: 8-10° C

**Volume:** 75 cl

**Alcohol content:** 12% vol