



BRUT

Vino Spumante Brut Metodo Charmant

Vintage

2017

Production

2,600 bottles

Grapes

100% Verdicchio

Vinification

Early grape harvesting done by hand.
Soft pressing, cleaning of the must and controlled temperature fermentation. Re-fermentation in large vats in line with the charmant method.

Organoleptic characteristics

Colour

Straw yellow with lively greenish highlights. Intense bubbles, fine and persistent.

Bouquet

Delicate floral hints of acacia, yellow flowers and fruity notes of almond and peach.

Taste

Dry, quite smooth, notable freshness and delicate sapidity.