



CONTESSINA SPUMANTE BRUT

It is the classic Italian sparkling wine charmat method.

Grape varieties: Pinot & Chardonnay

Vineyard location: medium-high hillside (200-300 m asl)
with est exposure.

White clay and calcareous marl

Vinification

The grapes are carefully picked up by hand in the end of August,
beginning of September

The grapes undergo soft pressing and the must is separated by
the skins. A first fermentation is carried out in stainless steel vats
followed by a second in pressure tank.

Tasting Notes:

Straw-yellow colour

Intense bouquet with white fresh fruit aromas

Pleasantly fragrance on the palate.

Fine and persistent perlage

Food pairing:

Wonderful aperitif it an excellent match for all dishes

Serving Temperature 6-8° C

Bottle size

Lt. 0,75



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