



## CUVÉE D'ARCÉ *Brut*

**PRODUCT NAME:**

METODO CLASSICO Sparkling Wine.

**PRODUCTION AREA:**

Verona District of Veneto, Italy.

**VINIFICATION TECHNIQUE:**

Soft pressing of the grapes. Fermentation in stainless steel temperature-controlled tanks. Sparkling process carried out in bottles by means of the champenoise method for about 30 months.

**AGEING:**

In bottles with selected yeasts.

**ORGANOLEPTIC CHARACTERISTICS:**

*Perlage: fine, persistent*

*Colour: straw yellow with golden hues that reflect the outstanding grapes of the District where they're from.*

*Bouquet: delicate, fragrant with mild bread-making hints.*

*Floral notes of chamomile, broom, acacia and hawthorn.*

*Pleasant citrus notes of orange and yellow grapefruit.*

*Taste: elegant acidity that pleases the palate and a long fruit aftertaste. A crisp and fragrant sparkling wine.*

**SERVING TEMPERATURE:**

8 °C.

**ACCOMPANIMENTS:**

Best with seafood, shellfish and white meat.

