



## CUVÉE D'ARCÉ *Millesimato*

*Metodo Classico Sparkling Wine*

### GRAPE VARIETIES

Cortese, Trebbiano, Garganega.

### PRODUCTION AREA

Verona District of Veneto, Italy.

### VINIFICATION TECHNIQUE

Soft pressing of the grapes. Fermentation in stainless steel tank and in French oak tonneaux. Sparkling process carried out in bottles by means of the champenoise method for about 90 months.

### AGEING

In bottles with noble yeasts.

### ORGANOLEPTIC CHARACTERISTICS

*Perlage*: fine, persistent, very elegant.

*Colour*: gold, charming and refined.

Bouquet: powerful with fragrant sensations of bread crust, amaretto, honey and hints of quince. Also present, sweet spices due to the fermentation and nuances of hazelnut and vanilla endowed by the wood. A Cuvée in continuous evolution.

*Taste*: balanced between a slight toasty flavour, white chocolate and white peach notes. A fine acidity, fresh and citrusy on the palate with a pleasant savoury aftertaste.

### SERVING TEMPERATURE

8 °C.

### ACCOMPANIMENTS

Best with seafood, shellfish, grilled salmon and also with light pasta-courses and white meats. Excellent pairing with cheese and desserts.

