

CUVÉE D'ARCÉ

Zero

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 French oak. Sparkling process carried out in bottles by means of the Metodo Classico for 90 months. Pas dosé.

AGEING

In bottles with noble yeasts.

ORGANOLEPTIC CHARACTERISTICS

Perlage: fine and persistent bubbles.

Colour: straw yellow color with golden hues typical from the grapes varieties of the Verona District.

Bouquet: in the nose it shows great notes of toasted bread because the long "on-the-yeasts" process.

It's delicate, fragrant, and it has pleasant floral flavors.

Taste: the taste is fresh, with very elegant and persistent acidity. Lingering aftertaste.

SERVING TEMPERATURE

8 -10 °C.

ACCOMPANIMENTS

Best with seafood, shellfish, white meats and light pastas. Also recommended with desserts.

