



CUVÉE D'ARCÉ

Brut

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 temperature-controlled tanks. Sparkling process carried out in bottles by means of the champenoise method for about 24 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.

