

VALLE CALDA

CUVÉE BRUT

B



GRAPES: Various white varieties

VINE AGE: Various vineyards

ALTITUDE: Various vineyards

EXPOSURE: Various vineyards

SOIL: Various vineyards



WINEMAKING

Fermentation at 12 C° in stainless steel tanks for 2 weeks. It take at least 1 months



REFINEMENT

Few months in steel tank.



TASTING NOTES

Sparkling wine with a straw yellow colour, it has a fresh and intense aroma. The flavor is full, savory and fruity with a persistent bubble. Dry sparkling wine for any occasion, excellent as an aperitif, can accompany appetizers and fish dishes.

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