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L'ENO- TURISMO VINCENTE



Come costruire un'accoglienza adeguata
e coerente all'identità aziendale.

 **abait** DAILY

 Wine Meridian



MOLISE


DI MAJO NORANTE
 SPUMANTE METODO
 CLASSICO BRUT 2013

Bright golden yellow with dense and very fine perlage. A nose that stimulates the imagination, to be immersed in notes of sweet spices, white pepper, candied citrus, custard, bread crust, talc and lychees and much more... Creamy, with savoury expressiveness, it opens with an elegant and not excessive softness and then continues with linear constancy and light freshness until the satisfying finish. A Classic Method of class, proportionate and fine. It's not lacking in structure or depth, in a glass with a complex facet but with a refined joie de vivre.

PIEDMONT


ANGELO NEGRO
 SPUMANTE METODO CLASSICO VSQ
 MARIAELISA ROSÉ BRUT 2011

Intense coral pink. Very fine and sparse bubbles. The aromatic spectrum is intense, deep and varied. Wild berries, wild rose, rhubarb, myrtle, spices in a rhythmic and impressive pattern. Engaging, tense and savoury dynamics, in a structured and material body. Firm and dense structure, almost tannic, which dissolves in the mouth in a fresh, crunchy vein. It impresses with the balanced sensation even in the strength of the mouthful. Giovanni Negro dedicates this sparkling wine to his wife, Maria Elisa and this is already a sign of the care and passion conveyed in this label, which was created in 2004. A Classic Method that interprets the variety well, managing to give us a bright example of strength and elegance that are harmoniously present in a glass that is enjoyed immensely.


BANFI
 SPUMANTE
 METODO ITALIANO
 BRACHETTO D'ACQUI
 DOCG

ROSA REGALE DOLCE 2020
 Very fresh colour, transparent ruby red. Fine and very intense perlage. On the nose some hints of reduction which then vanish. Hints of candied cherry and notes of rose. Intriguing mouth, with a pleasant balance between the sweet entry and the bitter finish. Pleasant floral finish, reminiscent of both rose and violet. Young and fresh it is already quite distinctive.

CAPETTA
 SPUMANTE
 METODO ITALIANO
 ASTI DOCG DOLCE

Straw yellow with vertical perlage. Hints of rose and toasted dried fruit on the nose. Then comes the sweet jasmine too. Beautiful in the mouth where it is multifaceted between yellow fruit, apricot jam, and sweet honey notes to embrace the whole. Pleasant, multifaceted although consistent with the type, a successful product.


**AMBASSADORS
 OF ITALIAN TOAST**

COPPO
 SPUMANTE METODO
 CLASSICO ALTA LANGA
 DOCG RISERVA BRUT 2013

Very elegant straw yellow, fast and vertical fine perlage. On the nose balance and thickness are given by the almond, together with the lychees, the apricot. More vegetable and tense touches, are also given by the tannin of the wood. In the mouth there is a nice nerve, in balance with the creaminess. With a good persistent finish. Finally reminiscent of raisins, dried apricot. A balanced sparkling wine that is good and easy to drink despite its complexity.


LA SCOLCA
 SPUMANTE
 METODO CLASSICO VSQ
 BLANC DE BLANCS D'ANTAN
 PAS DOSÉ 2008

Not too intense straw yellow. Moderate perlage. The nose is dominated by toasted sensations of almond and hazelnut. Then comes the fruit, from citrus to pineapple. Once again complex sensations, almost of toast, with citrus notes. Good persistence, with some final touches of licorice between the balsamic and the root. An impactful wine, very important both on the nose and on the palate. It does not leave anyone feeling indifferent, especially at this stage of its life.


ENRICO SERAFINO
 SPUMANTE METODO CLASSICO ALTA LANGA DOCG ZERO
 RISERVA BLANC DE NOIRS PAS DOSÉ 2014

Straw yellow with quite persistent perlage. The olfactory set is broad and complex. Fragrances of bread crust, pastry, wildflower honey, with hints of spices and citrus fruits hypnotise the olfactory sense. Linear in the progression of the mouthfeel, flowing even in the volume of the body. The finish is satisfying, not too tense. Graceful and harmonious, it is a pas dosé that does not push on the stinging acidity, rather it tends to pamper the palate comforting it with a calibrated silkiness, while ending on savoury and lively notes that cleanse the flavor.


GANCIA
 SPUMANTE METODO CLASSICO ALTA LANGA DOCG
 CUVÉE 60 MESI RISERVA BRUT 2011

Golden-yellow colour (light gold), bright and brilliant. Dense and persistent foam, beautiful effervescence with numerous very thin persistent bubbles. Wide, intense, fresh and elegant on the nose where there are hints of bread crust, yeast, biscuits, hints of dried fruit and yellow fruit. Creamy albeit bold in the mouth, fresh and savoury that has a marked acid-citrus vein with hints of ripe cedar and grapefruit, light notes of toasted hazelnuts and long persistence. Complex and elegant, it best represents the denomination. Suitable for any meal.


MARCALBERTO
 SPUMANTE METODO CLASSICO
 BLANC DE BLANCS PAS DOSÉ

Straw yellow with continuous perlage, very persistent foam. Slightly cloudy. On the nose citrus yellow, orange. Mango. The bubbles are creamy in the mouth, with a very citrusy and extremely pleasant finish. Dosage absence but still rich in complexity and creaminess. Persistent and persuasive. A very pleasant citrus freshness. Nice drink.