



BRUT

Code BRUT

Made with pure Cortese grapes vinified with the sparkling process. Made following the classic traditional production method including a slow fermentation and over 36 months in the bottle, it features a refined harmony of aromas and fresh, decisive flavour with delicate hints of yeast and bread crust, which fade into honey and spices in a continuous and elegant evolution.

CLASSIFICATION: quality sparkling wine - Brut.

GRAPE VARIETY: 100% Cortese.

PRODUCTION AREA: hills - in the Gavi D.O.C.G. production area.

SPARKLING TECHNIQUE: classic fermentation in bottles, aged on lees for at least 36 months.

RECOMMENDED CONSUMPTION PERIOD: best enjoyed within three years of production (dégorgement).

SERVING TEMPERATURE: 8 °C.

APPEARANCE: dense and soft foam; minute and continuous perlage.

COLOUR: clear, bright and brilliant.

BOUQUET: intense and persistent; a fruity first impression passes on to delicate flowery hints, fading into a soft and elegant complex.

TASTE: very balanced, delicately acidulous, with pleasant hints of almond, apricot, apple.

FOOD PAIRINGS: its evolved and very classy fragrances and taste make it ideal paired with any dish. Excellent as an aperitif.

IMPORTANT NOTE: sparkling wine reaches its optimal serving temperature after about two hours in the refrigerator. It should not remain in the fridge any longer than two to three days, which could cause the cork to dry and the consequent alteration of the wine.

OPTIONS AVAILABLE

Code	Description
Brut 06	Box with 6 750 ml bottles + 750 ml case
Magnum	1500 ml Magnum + case

Special packaging

2-bottle lithographed cases and 1-bottle individual cases of 750 ml and 1500 ml are available.

