



na Punta

DENOMINAZIONE DI ORIGINE METODO CLASSICO EXTRA BRUT

EXTRA BRUT VSQ

Aged in wood barrels for 6 months. Second fermentation-Metodo Classico, resting on the lees for at least 40 months

Soft yellow color, persistent effervescence and fine perlage. Perfume of apple, bread crust, and dried fruit. Lively taste, with good balance, excellent structure and evident acidity.

Ideal for before dinner drinks or appetizers.
Perfect with fish, sushi, white meat and cheeses.

Denomination: Metodo Classico Extra Brut VSQ

Variety: Nebbiolo

Serving temperature: 8° - 12°

Alcoholic content: 12% - 13% depending on the vintage