



BIANCO SPECIAL CUVÉE Spumante Brut



This sparkling wine is made from white berry grapes using the “Martinotti-Charmat” method.

TECHNICAL SPECIFICATIONS

classification	Sparkling white wine
grapes	Organic white berry grapes
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	Natural re-fermentation in stainless steel tank using the “Martinotti - Charmat” method.
alcohol level	11.50 % Alc./Vol.
sizes available	0.375L; 0.75L

TASTING NOTES

appearance	Straw yellow with greenish reflections. The perlage is fine and persistent.
nose	Delicate scents of white flowers with a pronounced aromatic note.
taste	Fresh, aromatic and pleasant.
serving suggestions	It should be served at 6-8° C. Uncorked at the last minute, just before drinking it.
food matching	Excellent as an aperitif. Ideal with mixed salads, risotto and soups.



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