



BRUT SPUMANTE METODO CLASSICO



DENOMINATION

Delia Nivolelli Bianco
Denominazione di Origine Controllata

HARVEST

Pick up by hand in small crates during the first days of August.

VINIFICATION AND AGEING

Fermentation in Stainless steel tanks at controlled temperature and ageing on the lees up to the second fermentation. Lees ageing in the bottle for at least 12 months.

WINEMAKER'S NOTE

The fragrance of the grapes and the use of a traditional method brings to life an harmonious and exciting product that wraps all your senses. Shiny Light yellow color with a perlage of interesting finesse. Delicate nose; shades of herbal and floral. Notes of apple, citrus and white peach; a hint of light toasted bread and almonds completes the bouquet. In the mouth is tasty, fresh and balanced; beautiful texture, dynamic and crispy.

FOOD MATCHING

Excellent with raw fish, shellfish and oysters. Thanks to the good acidity, it can be served throughout the entire meal with fish-based dishes. Superb with bluefish and grouper.

TECHNICAL DATA

Alcol 12% vol.

LATEST AWARDS

Sparkle 2015: 4/5 Points

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