



Bruit

GRAPE VARIETIES

Verdicchio 30%, Chardonnay 30%, Pinot Noir 10%, Pinot Blanc 10%

WINEMAKING

Soft pressing of the whole grapes.

MARTINOTTI METHOD

Moussing at low temperature in autoclave and refinement for 3 months; it's best if served after 2 years from bottling.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Soft mousse, fine and long lasting perlage; brilliant straw yellow; lively, structured, fragrant; harmonic and structured.

GASTRONOMY

Excellent as aperitif; it matches well with light meals; with boiled scampi dressed with oil and parsley, stewed hake with potatoes, grilled cuttlefish dressed with emulsified oil; risotto with filets of sole and scampi, taglierini pasta with crab and Belgian endive.

Serving temperature 8°C

AVAILABLE FORMATS

75 cl

