



Vino Spumante di qualità “Generi”

VINE VARIETY: Pinot Nero, Chardonnay

PROVENANCE: Trezzo Tinella and Treiso

ALTITUDE: 490 m

EXPOSURE: mixed

TRAINING SYSTEM: Guyot

SOIL: marl, clay and white tuff

WINE-MAKING PROCESS: white vinification, then fermentation (80% in stainless steel tanks, 20% in wood)

AGEING: the wine rests in wood and is subject to batonnage for the first 6 months, in order to give structure and roundness. Once the still wine is ready, it is bottled with yeasts and liquer de tirage for the second fermentation to take place. The wine is then aged on lees and, once the perfect maturity is reached, it is disgorged.

TASTING

COLOUR: lightly laden with pink reflections

AROMA: raspberry and currant, with a slight background of ripe fruit

TASTE: great freshness, finesse and elegance

PAIRING: appetizers, white meat and fish

SERVING TEMPERATURE: 8°C.