

ARNALDO



METODO CLASSICO

SPUMANTE METODO CLASSICO BRUT

Variety: 50% Pinot Nero, 50% Chardonnay

Training Techniques: Guyot with vine density of 6.000-9.000 vines per ha. Yeld per hectar 5-6 tons

Aging on yeasts: at least 20 months

Color and perlage: a brilliant straw yellow, with remarkably persistent perlage

Aroma: fresh bouquet, intense perfumes of apple, white flowers and fragrant aroma of yeast

Taste: fresh, balanced and harmonic

Serving suggestions: perfect for every occasion.

Best served around 50 °F

Size L: 0,75

ARNALDO-CAPRAI
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