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SPUMANTE BRUT MILLESIMATO BRICCO ROSSO

SPUMANTE WHITE

CLASSIFICATION	Spumante
ORIGIN	Italy
TYPE	Dry
GRAPES	Selection of Best italian white grapes : Suitable for sparkling wines
TERROIR	Calcareo - Argilloso
VINIFICATION	blends of different wines fermented in autoclave with Saccharose. Natural production of anhydride carbonic. Fermentation lasts 40 days; after this period the wine is ready for bottling. Closure with natural champagne cork + cage
AGEING	No ageing
BOTTLING DATE	After 1 month in autoclave (Martinotti /Charmat method).
WINE MAKER	Gianni Marchisio

TASTING NOTES

COLOUR	straw yellow
AROMA	Fresh fruity
TASTE	Young dry and inviting

ANALISYS

ALCOHOL	11% VOL
RESIDUAL SUGARS	12 g/l
PRESSURE	4,5 BAR

CARACTERISTIC

SERVING TIPS	Serve cool at 8-10°C Very pleasant as aperitif, it perfectly combines with fish and starters. It also matches with any kind of desserts.
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