

AldeBrut Spumante Charmat method

A spumante with straw yellow reflexes and a fine and persistent perlage. Lively yet creamy on the palate with a lingering taste of fruity and floral fragrances. The aroma of yellow field flowers stand out as well as notes of golden apple.

Grapes varieties

Garganega, Chardonnay and other grapes to complete..

Vineyard

The vineyards are situated in the Veronese hills.

The basaltic and volcanic soil is rich in minerals, which contribute to the high sensory and qualitative complex, fragrant and persistent profile.

Vinification

Fermentation in autoclaves with a controlled medium-low temperature between 14° and 18°. In order to obtain the elegant aroma and the fine perlage that distinguishes AldeBrut, the resting on yeasts is prolonged with daily bâtonnage.

Spumante & Cuisine

Excellent as an aperitif or for quick snacks. Ideal with a grill, breaded scallops, soups and fish risotto.

Delicious with beef tartar, raw fish such as tuna, sea bass and oysters.

Serving temperature: 6-8 °C

Alcohol: 12% vol.

