

GASPARETTO
HOW DO
YOU FEEL
**GRAN
CUVÉE
SPUMANTE
BRUT**



Bottle Size: 0.75 l
Case: 6 bottles

Grape variety: 50% Glera, 30% Chardonnay,
20% Pinot Grigio

Production area: Veneto

Vinification:

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 6-12 Gr/L



Wine color:

Straw yellow, with a lively perlage.



Bouquet:

Scents of green apple, pear, white-fleshed peach and a light citrus note.



Taste:

Smooth and harmonious on the palate, supported by pleasant acidity.



Pairing:

Excellent as an aperitif, goes very well with fish dishes, fresh cheese and deli meats.



Serving Temperature:

6° - 8°