



METODO CLASSICO

Brut

CLASSIFICATION: Sparkling brut white

GRAPES: 100% Lambrusco di Sorbara

ALCOHOL: 12.5%

COLOR: Straw yellow with a fine and persistent perlage

PERFUME: It's a complex wine, with nuances reminiscent of the golden apple and bread crust, all embellished with mineral notes.

TASTE: Good structure, pleasantly fresh and savory with an enviable balance on the palate

VINIFICATION: Sorbara grapes vinified in white and fermented naturally in the bottle according to the Classic Method. The best bunches are selected and hand picked from our vineyards. After a soft crushing and the first fermentation, the bottles lay in stacks for at least 36 months

SERVICE TEMPERATURE: 6-8 °C

GASTRONOMIC PAIRINGS: Perfect served as an aperitif or it can also pleasantly accompany throughout the meal, particularly along seafood dishes

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