

## FALANGHINA BRUT

### Type

Spumante Charmat Method

### Grapes

100% Falanghina

### Winemaking process

Soft pressing of grapes.

Italian method of tank fermentation.

### Organoleptic characteristics

Bright straw yellow.

Floral and fruity notes on the nose.

Fresh and lively on the palate, then enveloping and silky. Lingering and persistent aftertaste.

Light and fine perlage.

### Pairings

Ideal as an aperitif.

Great with fresh soft cheeses, vegetable starters, seafood risotto and white meat.

