



SPUMANTE METODO CLASSICO PAS DOSÉ

ARTURO

VARIETY Pinot Nero

SOIL Calcareous marl

HARVEST Late summer

VINIFICATION White wine vinification, application of the Metodo Classico with refermentation in the bottle and aging on the lees for a minimum of 66 months

ALCOHOL CONTENT 12.5% abv

SENSORYNOTES Straw yellow with golden reflections. Fine and persistent perlage with abundant and creamy foam. Intense and clear aroma, with characteristic notes of yeast and bread crust, vanilla, citrus and white flowers.

A great wine with a defined personality, unveiling exceptional complexity, in perfect balance between fruity and toasty notes, complemented by an intriguing sapidity. On the palate, the elegant creaminess culminates in an enveloping and majestic finish

RECOMMENDED PAIRING An excellent aperitif and perfect for the entire meal. A good pair to gourmet dishes and perfect with fish

SERVING TEMPERATURE 6/8° C

FIRST YEAR OF PRODUCTION 2011

SIZE 75 cl.