

BERSANO®
SPARKLING



PINOT SPUMANTE BRUT

VARIETY Pinot Nero

SOIL Calcareous marl

HARVEST Mid-August

VINIFICATION Soft pressing of the grapes and subsequent fermentation of the must in stainless steel tanks at low temperatures until the sugar is entirely consumed. Refermentation according to the Charmat method is carried out, followed by bottling

ALCOHOL CONTENT 12% abv

SENSORY NOTES Bright straw yellow. Pleasantly fruity and fragrant aroma with hints of bread crust and renetta apple. Savory, fresh and harmonious flavor, good body

RECOMMENDED PAIRING Ideal for the entire meal, perfect with appetizers and fish-based dishes

SERVING TEMPERATURE 6/8° C

SIZE 75 cl.

Bersano
Piazza Dante 21, Nizza Monferrato (AT)
+39 0141.72.02.11
wine@bersano.it

bersano.it

