

# SPU MAN TE



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## SPUMANTE BRUT

**Variety:**

100% Ribolla Gialla

**Vinification:**

White vinification. First fermentation occurs at controlled temperature, after selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

**Tasting notes:**

Bright yellow, rightly evanescent bubbles, with a fine and persistent perlage. Perfume of ripe fruit, it is suggestive of bread crust.

**Food accompaniment:**

Excellent as an aperitif or with fish meals.