



PASSERINA

Vino spumante Brut

VINE

100% Passerina

PRODUCTION AREA

Italy

TECHNOLOGY

A delicate sparkling wine obtained from controlled fermentation of the wine in small autoclaves at low temperatures

BUBBLES

Abundant and evanescent, fine grained and persistent perlage

COLOUR

Dull yellow colour, luminous and limpid

AROMA

A fruity, delicate bouquet, characteristic and of great elegance

TASTE

Clean, very smooth and well-balanced

ALCOHOL CONTENT

12%vol

RESIDUAL SUGAR

1.1%

ATMOSPHERIC PRESSURE

5atm 20 °C

SERVING TEMPERATURE

6-8 °C

SERVING SUGGESTIONS

Ideal for aperitifs, fish based first courses

STORAGE

*Store in a cool dry place away from sources of light and heat.
Refrigerate before serving*

Guido Strappelli

