



VINE

100% Montepulciano d'Abruzzo

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

Pink with violet reflections

AROMA

Finely fruity, delicate bouquet, aromatic, balanced and of great elegance

TASTE

Clean, very smooth, reminiscent of cherry

ALCOHOL CONTENT

12%vol

RESIDUAL SUGAR

1.2%

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 or heat. Refrigerate before serving

quido Grappeli



