

## Brut Metodo Classico

Pinot Noir / Chardonnay

### Tasting Notes:

The Gran Ruè is obtained using only first-pressing must. Re-fermentation is achieved with the "classic method". The slow fermentation in the bottle and the subsequent ageing "sur lie" allow us to obtain a sparkling wine that is straw yellow in colour with an elegant foam and a fine and persistent perlage. The bouquet is delicate, the taste is dry with intense notes of bread crust. Excellent as an aperitif or to accompany meals for large events.

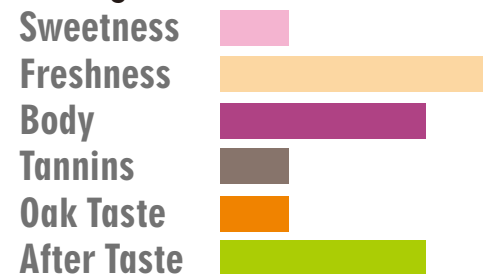
### Serving:

Should be served at 8-10°C, matches with desserts & fruit.



Italy - Sparkling Brut

### Tasting Chart



GRAN RUE