



Charmat Method

Sparkling Brut

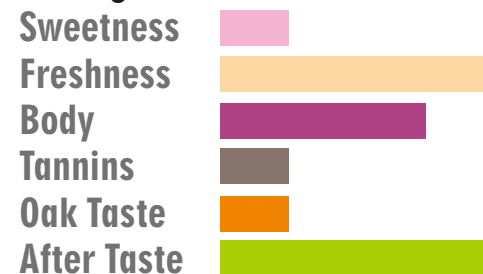
Tasting Notes:

Obtained from grapes harvested right before they reach full ripening, and softly pressed using only first-pressing must. The wine is led to second fermentation with the long Charmat method; the result is a sparkling wine with a straw yellow color and greenish reflections. The froth is very lively, with a fine and persistent perlage. The intense bouquet has notes of white flowers, citrus, banana, aromatic herb, and ripe pear. The palate is dry and fresh.

Food Pairing:

Spaghetti with fish sauce, fried fish, goat cheeses, crostini with walnuts and gorgonzola, marinated fish, grilled white meats, stewed vegetables

Tasting Chart



Italy - Dry Sparkling

VILLA