



## SenzaFine Spumante Brut Millesimato

**Vineyards:** located in the historic cru 'Castelcerino'

**Average age of the vines:** 30 years

**Exposure:** South-East

**Soils:** substrate of volcanic origin, with tuffaceous components

**Grapes:** mainly Garganega – Chardonnay (in small percentage)

**Average analytical data:**

Alcoholic degree: 12,10 % Vol.

Residual sugar: 11,50 gr/l

Total acidity: 7,50 gr/l

**Description and characteristics:**

Pleasant sparkling wine with full texture and persistent bubbles.

Bright straw yellow in colour, inviting nose of bread crust and tropical fruits. Fresh and clean on the palate, with fruity notes and lightly creamy mineral texture.

Refreshing and crispy finish.

**Best with:**

Ideal as an Aperitif drink but also with fried fish, fried squid, white meat, mild cheeses.