



SPUMANTE DI QUALITÀ BRUT METODO CLASSICO

Casanuova di Ama

TECHNICAL SHEET



CHARACTERISTICS: yellow colour with greenish reflections. Scent of apple, bread crust, and barley notes. Savoury, long flavour, with very fresh after-taste.

GRAPE VARIETIES: 100% Chardonnay

GRAPE HARVEST: earlier than their physiological ripeness, to ensure a high acidic level.

WINE MAKING: grapes undergo a soft pressing, to separate only the flower must, which ferments in stainless steel tanks at 15°C.

SECOND FERMENTATION: second fermentation in the bottle, at low temperature.

AGEING ON THE LEES: for at least 36 months.

USE: wine for every meal. Excellent as an aperitif. It pairs perfectly with seafood or white meat entrées and main dishes.

SERVING TEMPERATURE: 5 - 8° C

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