



BEATO
BARTOLOMEO
BREGANZE



SPUMANANTI

Pinot Bianco Spumante Brut



GRAPE
VARIETY

Pinot Bianco



SERVING
TEMPERATURE

6-8° C

Location of Vineyards: Breganze area

Vinification: soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method.

Colour: pale straw with greenish tinges

Bouquet: refined and fruity

Flavour: dry, elegant and full of character

Alcohol content: 11.5% vol

FOOD PAIRING

LIGHT MEAL



Aperitif