



SANTA CRISTINA BRUT METODO CLASSICO

Vintage

No vintage

Vinification and aging

Primary alcoholic fermentation took place in stainless steel tanks. At the end of winter, the wine completed secondary fermentation in the bottle at a controlled temperature and then was left to age on the lees. The bottles were transferred to traditional pupitres (riddling racks) where riddling operations were performed over a period of approximately 3 weeks.

Alcohol content

12.5% by Vol.

Tasting notes

Santa Cristina Spumante is yellow in color with golden hues. Abundant effervescence with fine, lingering perlage. On the nose aromas are intense with notes of apples, white peaches, crusty bread and yeast. Its palate is remarkably harmonious and expresses the typical liveliness of Brut spumante. Notes of ripe fruit add depth and balance.

Pairing suggestions

Perfect with fish, risotto and white meat.