



*Antica Vinicola Broni*



## **PINOT NERO OLTREPÒ SPUMANTE DOC**

Obtained from the wine making of Pinot Noir grapes, sparkled with Charmat method.

**GRAPE:** Pinot Nero

**ALCOHOLIC DEGREE :** 11,5% vol.

**COLOUR:** light yellow color with greenish hues, fine and persistent perlage.

**AROMA:** delicate of white flowers.

**BOUQUET:** fresh taste with a pleasant slightly acid note.

**FOOD COMBINATION:** ideal as an aperitif or paired with dishes based on fish.

**RECOMMENDED TEMPERATURE:** 5 - 6 C.

*The Charmat method permits to this sparkling wine maintaining over time all its properties unaltered. Characteristic of a red grapes sparkling white wine.*