



Antica Vinicola Broni

Spumanti Collection



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MOSCATO SPUMANTE

OLTREPÒ PAVESE D.O.C.

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

GRAPE: Moscato

ALCOHOLIC DEGREE : 6,5% vol.

COLOUR: yellow with bright golden glares.

AROMA: intense e delicate.

BOUQUET: sweet and fragrant taste

FOOD COMBINATION: Ideal for dessert.

RECOMMENDED TEMPERATURE: 5 - 6 C.



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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.

