



MILLESIMATO Cuvée Prestige

Great sparkling wine obtained from a skilful blend of vintage grapes. It is bright green in colour, with a minute and persistent perlage. The perfume is intense, very fine and fruity with hints of golden apple on a floral background of fresh white flowers. On the palate the wine is dry, fresh and lean, soft and well balanced, with a pleasantly fruity finish.

RECOMMENDED COMBINATIONS

It is unmatched as an aperitif but can easily accompany an entire meal. It is excellent together with fish and vegetable appetisers, sushi, fried fish and vegetables, first courses with seafood, and baked fish such as stuffed or foil-baked trout.

SERVING TEMPERATURE: 6-8° C