



## GRAN CUVÉE SPUMANTE

Based on a careful selection of grapes, this sparkling wine has a fine, elegant and persistent perlage. It is pale straw yellow in colour with greenish hues. On the nose it is floral and fruity with hints of apple, plum and tropical fruit such as banana and pineapple; delicate, fresh and mineral on the palate.



### RECOMMENDED COMBINATIONS

Spumante is perfect with light appetisers, vegetable and fish risotto, ricotta and spinach or pumpkin tortelli, seafood au gratin, seafood soups, mixed fried shrimp and squid, boiled or baked shellfish, fried vegetables. Excellent with unseasoned salami.

SERVING TEMPERATURE: 6-8° C