



Senzafine

by Corte Adami

SenzaFine Spumante

SPUMANTE BRUT MILLESIMATO



Vineyards: of property, located in the historic cru 'Castelcerino'

Average age of the vines: 30 years

Exposure: South-East

Soils: substrate of volcanic origin, with tuffaceous components

Grapes: mainly Garganega – Chardonnay (in small percentage)

Analytical data:

Alcoholic degree:	12,10 % Vol.
Residual sugar:	11,50 gr/l
Total acidity:	7,50 gr/l

Description and characteristics:

Pleasant sparkling wine with full texture and persistent bubbles.

Bright straw yellow in colour, inviting nose of bread crust and tropical fruits. Fresh and clean on the palate, with fruity notes and lightly creamy mineral texture.

Refreshing and crispy finish.

Ideal as an Aperitif drink but also with lake fish, white meat and mild cheeses.