



SenzaFine

SenzaFine Spumante SPUMANTE BRUT MILLESIMATO



Vineyards: of property, located in Soave

Average age of the vines: 30 years

Exposure: South-East

Soils: substrate of volcanic origin, with tufaceous components

Grapes: Garganega – Chardonnay

Analytical data:

Alcoholic degree: 11,50 % Vol.

Residual sugar: 10,00 gr/l

Total acidity: 6,50 gr/l

Description and characteristics:

Pleasant sparkling wine, obtained from Garganega and Chardonnay grapes, with full texture and persistent bubbles. Bright straw yellow in color, with an 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 raw fish, sushi, fried squid and seafood.