



“Jolie” Vino Spumante Brut

Vineyard

The vineyards emerge on the splendid hills of Castellinaldo, situated on the southeast side of the territory

Grape Variety

White grapes

Production

The sparkling process takes place in modern autoclaves using the Charmat method. Subsequently, it is bottled and left to rest for a brief period before being destined for sale. This way, the sparkling wine maintains all its freshness and fragrance

Characteristics

Visually, it presents itself with a delicate yellow color and has a fine and persistent perlage. Finesse, freshness, and elegance are the elements that narrate the story of this sparkling wine, which impresses the palate in a soft and refined manner

Pairings

Excellent as an aperitif, it pairs well with fish and shellfish. It is particularly useful in wine and food pairings to accompany dishes with a subtly sweet taste

