

# BERTAGNA

## SPUMANTE BRUT

VINO SPUMANTE DI QUALITÀ  
METODO CLASSICO

**Colour** Straw yellow

**Aromas** Bread crust and ferment

**Taste** Dry and elegant

**Perlage** Fine and persistent

**Alcohol content** 12,5%

**Serving temperature** 6-8 °C - 42.8-46.4 °F

**Food pairing** Recommended for the whole meal, especially with entrées, perfectly match with meat and fish dishes. Ideal with salamis and fresh cheese.

**Bottle content:**



**Production area** Cavriana, Mantova (MN)

**Altitude** 170 ML A.S.L.

**Soil costitution** Morenic

**Vine training system** Pruned-renewable cordon-trained

**Harvest** September

**Vinification** Selection of the grapes, soft pressing, fermentation at controlled temperature in stainless steel tanks. The following spring bottled for the second fermentation. Maturation 24-30 months resting on yeasts in the bottle.