



WHITE SPARKLING

ALCOHOL: 12,5%
RESIDUAL SUGAR: 2,1 g/l
ACIDITY: 7,1 g/l

TYPE OF GRAPE:

Sparkling wine from yellow muscatel with added carbonic acid

VINIFICATION:

Drinking temperature: 10-12°

CHARACTERISTICS:

Fruity, variety-typical nutmeg bouquet with lavender, nutmeg and hints of white and pepper, open and clear; sparkling acidity, dry, robust and correspondingly stimulating.

OUR RECOMMENDATION FOR THIS WINE:

Aperitif, food accompaniment or cheese