

BERSANO

ARTURO



SPUMANTE METODO CLASSICO BRUT

ARTURO

VARIETY Pinot Nero

SOIL Calcareous marl

HARVEST Late summer

VINIFICATION White wine vinification, application of the Metodo Classico with refermentation in the bottle and aging on the lees for a minimum of 24 months

ALCOHOL CONTENT 12.5% abv

SENSORYNOTES Straw yellow with golden reflections. Fine and persistent perlage, typical of Metodo Classico sparkling wines. Characteristic aromas of bread crust on the nose, a complex bouquet with hints of vanilla and white peach. Savory and well-balanced, fine, remarkably elegant and persistent

RECOMMENDED PAIRING An excellent aperitif and perfect for the entire meal, ideal with seafood crudités, shellfish, fish-based dishes as well as delicate white and red meat

SERVING TEMPERATURE 6/8° C

FIRST YEAR OF PRODUCTION 1983

SIZE 75 cl./150 cl./300 cl.

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