



Cantina Gentili

VINO SPUMANTE BRUT 1963

*Alcohol
content:*

12%

Grape variety:

White grape varieties

Winemaking process:

Pressing of whole grapes, and rapidly draining, fermentation at controlled temperature (16 degrees). Second fermentation in pressure vessel at a controlled temperature with selected yeasts. The filling is performed 6 months after the yeast fermentation in an isobaric bottling plant.

Organoleptic properties:

Straw yellow colour. Very delicate aroma and fruity bouquet with hints of apple and wildflowers. To the palate, the taste is fruity, soft and at the same time dry due to its characteristic acidic note. Fine and persistent effervescence, a combination of vivacity and elegance.



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