



MARENCO



BRUT

GRAPES Chardonnay, Cortese.

ORIGIN Marenco vineyards.

WINE MAKING The cuvee is formed in a variable percentage of Chardonnay and Cortese. Second fermentation takes place in an autoclave, where the wine stays with its yeast for seven months.

TASTING NOTES Straw tending to golden yellow in color with lively mousse and fine perlage. The scent is intense, fresh and persistent with floral and fruity notes and a delicate hint of yeast. Taste is fresh, fine and well-balanced, with good aromatic persistence.

PAIRINGS Versatile food wine, from aperitif through the entire meal. Pairs well with delicate flavors such as vegetable risotto and seafood dishes, as well as with more intense flavors, like salami, swordfish, and tuna.

SERVING SUGGESTION Open and serve at 6 - 8° C.\

TECHNICAL INFO Alcohol 12,5% by vol - Contains sulphites.