

DRIVERI extra brut classic method

Driveri is a dream born from the perfect balance of the elements. We like called it “Moscato Champagne” thanks to the excellence of the extra brut sparkling moscato fermented in classic method. It reflects the passion, care and love for moscato grape.



denomination

Driveri extra brut classic method

type

Classic method dry white sparkling wine

grape variety

Moscato 100%

production method

Destemming of the grapes and cold maceration with the skins for a few hours and subsequent pressing. Vinification in white with fermentation at controlled temperature with selected yeasts for about 90 days. At the end, the liqueur de tirage is added for the second fermentation in the bottle and the wine remains in contact with the yeasts for at least 24 months. Following disgorgement and subsequent refinement of a few months

view

Bright color, medium intensity straw yellow, evident foam with fine and persistent perlage

nose

Clear, wide bouquet with notes of bread crust, aromatic, honey and white acacia flowers

taste

Full, savory flavor with a persistent and pleasant finish

food pairing

It is excellent as an aperitif, it matches with appetizers and fish dishes

serving temperature

5 ° C