

## BRUT NATURE

**Brut Nature** sparkling wine was born in 2019.

A new, young, elegant and refined taste, ideal for delicious aperitifs and toasts.



### denomination

Brut Nature v.s.q.

### type

Martinotti method dry white sparkling wine

### grape variety

Moscato 100%

### production method

Diraspa crushing of the grapes, cold maceration with the skins for a few hours in horizontal presses and subsequent pressing. Vinification in white with fermentation and fermentation in autoclave up to a pressure of 4.5 bar at a controlled temperature and stay on the lees for about 180 days. At the end of processing, stabilization, microfiltration and subsequent bottling are carried out. Aging in the bottle for a few months

### view

Pale straw yellow with light greenish reflections and a merry, fine and persistent mousse

### nose

Floral, fine and elegant, with notes of fresh fruit

### taste

Spicy, mineral, complex and balanced with a note of gentle and harmonious acidity

### food pairing

Ideal for aperitif and dishes based on fish, seafood, meats and cheeses

### serving temperature

5 ° C

**Az. Agr. Cascina Fonda s.s.**

di Marco e Massimo Barbero

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