



Spumante Brut

Nona Sinfonia

The Nona Sinfonia provides several ways of tasting: more clean with appetizers and first courses, pouring it gently to let the yeast deposited on the bottom of the bottle. As you progress in serving with other dishes and then the dessert, just shake the bottle to taste slightly turbid; or "integral", pouring it into an iced jug, thus restoring the yeast in suspension and promoting oxygenation. It's perfect as an aperitif, but it goes well with starters, white meat, fried fish and grilled vegetables.

Grape variety	100% glera
Harvest	by hand
Altitude	200-300slm
Alcohol content	11-11,5%
Residual sugar	1 gr/lt
Acidity	5,5-6 gr/lt
Serving temperature	8-10°C

