



Franciacorta DOCG Brut

Corte Aura

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| Type | Sparkling wine |
| Origin | Italy, Lombardia |
| Producer | Corte Aura Adro |
| Classification | DOCG |
| Contents | 75 cl |
| Serving temperature | 8 - 10°C |
| Alcohol content | 12.5 % |
| Grape varieties | Pinot Nero / Pinot Noir / Blauburgunder 10 %, Chardonnay 90 % |
| Article no | 12408708 |

Pairing

Excellent as an aperitif and throughout the meal. It goes perfectly with fish or vegetable dishes, first and second courses of seafood and raw fish, fried fish and vegetables, mixed cold meats, white meat, white meat ragout, cotoletta alla Milanese, mature cheeses.

Tasting notes

The Brut of Corte Aura has a determined character. Straw-coloured, it has a fine and persistent perlage. The nose is floral and delicately fruity. The bread aroma stands out in particular, a characteristic scent obtained thanks to the long ageing on the lees, enriched by delicate notes of citrus and dried fruit (almond, hazelnut, dried white fig). The flavour is savoury, fresh.