



## Spumante Metodo Classico Extra Brut 2014

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|                            |  |
|----------------------------|--|
| <b>Type</b>                | Schaumwein   |
| <b>Origin</b>              | Italien, Piemonte  |
| <b>Producer</b>            | Ghisolfi Monforte d`Alba                                       |
| <b>Classification</b>      | Vino Spumante di Qualità                                       |
| <b>Expansion</b>           | 84 months on the lees  |
| <b>Contents</b>            | 75 cl  |
| <b>Vintage</b>             | 2014   |
| <b>Enjoyment phase</b>     | up to 15 years   |
| <b>Serving temperature</b> | 8 - 10°C   |
| <b>Alcohol content</b>     | 12.5 %   |
| <b>Grape varieties</b>     | Nebbiolo 50 %, Pinot Nero / Pinot Noir /<br>Blauburgunder 50 % |
| <b>Article no</b>          | 10202724   |

### Comments

It comes from our own vineyards in Monforte d'Alba and is made from 60% Pinot Nero and 40% Nebbiolo grapes. It is a novelty from the company that has decided to face this challenge by applying new forms of winemaking compared to the traditional winemaking from the Nebbiolo grape.

### Pairing

Ideal for aperitifs, fish dishes and oysters.

### Tasting notes

Deep yellow with golden reflections. Fine-grained and persistent perlage. On the nose there are aromas of nuts, citrus fruits and warm spices. Fresh on the palate, with racy acidity. Flavors of green apple and peach on the finish.