

# Classese Spumante



ITALIAN PRODUCT

## TRADITIONAL METHOD

Guaranteed and Controlled  
Designation of Origin  
CL 75 - 150 - 300 BRUT

Sparkling wine obtained from a particular selection of Pinot Nero, carefully following the traditional wine-making systems

## COLOUR

Straw yellow

## AROMA

Pleasant fruity fragrance

## FLAVOUR

Full bodied wine, with excellent length which evolves in the glass as it oxygenates

## ALCOHOLIC CONTENT

12,5% vol

## SERVICE TEMPERATURE

8° C

## FOOD PAIRING

An ideal aperitif, suitable to accompany the entire meal. It matches perfectly with shell fish and raw fish.

## GRAPES

100% Pinot Nero



**Azienda Agricola**

**QUAQUARINI FRANCESCO**

Italy - Oltrepò Pavese - Canneto Pavese PV

phone +39 0385 60152

fax +39 0385 262056

email: [info@quaquarinifrancesco.it](mailto:info@quaquarinifrancesco.it)

web site: [www.quaquarinifrancesco.it](http://www.quaquarinifrancesco.it)