

Pinot Nero Brut



ITALIAN PRODUCT

MARTINOTTI METHOD

Controlled Designation of Origin
CL 75 DRY SPARKLING

Obtained from the white vinification of Pinot Nero

COLOUR

Straw-yellow wine, with a fine and persistent perlage

AROMA

Pleasant fragrance with agreeable fruit notes

FLAVOUR

It shows good body and persistence

ALCOHOLIC CONTENT

11,5% vol

SERVICE TEMPERATURE

6/8° C

FOOD PAIRING

An ideal aperitif with appetizers, cold cuts, cold hors d'oeuvres, rice salads, seafood salads, sushi, tartare, fried shellfish.

GRAPES

100% Pinot Nero



bio

Our products are obtained from ORGANIC AGRICULTURE, controlled and certified.

**Azienda Agricola
QUAQUARINI FRANCESCO**

Italy - Oltrepò Pavese - Canneto Pavese PV

phone +39 0385 60152

fax +39 0385 262056

email: info@quaquarinifrancesco.it

web site: www.quaquarinifrancesco.it