

LE COUCHON BUBBLESQUE



GRAPE VARIETY: Cuvée of white-wine grapes

PRODUCTION AREA: Veneto

DESCRIPTION: Light straw colour, with fine and persistent bubbles. Intense and dry aroma, lively and slightly bitter taste.

RECOMMENDED COMBINATION WITH FOOD:

Excellent as an aperitif and recommended throughout the meal with fish.

Serve at 6-8°: Alc 11% Vol.

Vinification: Soft pressing. The must is fermented clear with selected yeasts at a controlled temperature of 18°C. The sparkling wine production with the Charmat-Martinotti Method takes place in steel autoclaves at a temperature of 18°C using selected yeasts.

Colour: straw yellow with pale green reflections

Taste: floral nose of white and yellow flowers and fruity apple, fresh, harmonious flavor with pleasant persistence.

DESIGNATION OF ORIGIN

Veneto

GRAPE VARIETALS

Cuvée of white-wine grapes

PRIMARY FLAVOURS

White And Yellow Flowers, Apple