Azienda Agricola

OBIZ

di Bergamasco Yunmani

OBIZ BRUT SPUMANTE

Chardonnay, Pinot Grigio and Riesling are the grapes used for this brut spumante wine, which is the result of a careful fermentation carried out according to the long Charmat method. The accurate vinification without skins in temperature-controlled vessels supplies the base wine; the sparkling process enhances its perfume and finesse.



Notes on flavour and bouquet: of pale straw-yellow colour with a faint tinge of green, it has a fine and persistent perlage and presents a delicate flowery bouquet with hints of bread crust and French cheese; the taste is fresh and dry, of cheerful

Alcohol: 12% vol.

Serving temperature: 6-8°C

Serving suggestions: excellent as an aperitif, it is also an ideal accompaniment for refined meals

Growing system: Guyot with a high density of wines per hectar

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