



Costaverde Spumante Cuvée Brut

An elegantly classic spumante, the colour of pale straw, fruity and delicate on the nose.

Splendidly refined in character, its taste leaves a pleasing and harmonious finish.

THE VINEYARD: Geographic location and characteristics

The vines grow on marly soil mixed also with clay.

THE PLANTING SYSTEM: the method and the density

Sylvoz system 3,500 plants/ hectare

VINIFICATION

The vinification is done by the soft pressing of the grapes. The sparkling effect is achieved using the Charmat method.

COSTAVERDE WITH FOOD

Excellent as an aperitif, it is a perfect match for sweet pastries with fruit and fresh cream. Also works very well with menus based on fish.

BOTTLING: analytical data

Alcohol	11.0
Residual sugars	11 g/litre
Total acidity	5.5