

# Vino Spumante Brut “35”



VINIFIED WITH MARTINOTTI METHOD

Bubbles obtained from different grapes and sparkling wine according to the Martinotti Method. Rightly evanescent foam, with a fine and persistent perlage.



**Type of Soil:** Calcareous clay  
**Altitude:** 300 m above sea level  
**Alcohol:** 13 ° -13.5 °

Straw yellow color, the nose has an intense and complex aroma. Full, rich, fruity and full-bodied, harmonious and dry flavor. Excellent as an aperitif or paired with fish dishes in general. To be enjoyed also with cold cuts and cheeses.  
Serving temperature: 6 ° -8 ° C



*La Grisa*  
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