Cuvée Blanche

Martinotti Extra-dry Method sparkling wine

Area of production:
Castegnole Monferrato - Piedmont.

Processing:
Sparkling wine obtained from the vinification of black grapes. Long Martinotti Charmat method developed in stainless steel tanks at low temperatures. Refinement in stainless steel tanks and then in bottle vertically positioned.

Colour:
Pale straw yellow.

Nose:
Fine, persistent and balanced, with delicate floral notes, distinct hints of white fruits and green apple.

Visual presentation:
Excellent “fizz” with good persistence of a delicate crown. Fine, persistent and non-stopping perlage.

Palate:
Great smoothness and balance, medium bodied, with hints of white fruits.

Bottle:
Spumante campana.
Limited edition.
Uvag type glass.

Closure:
Diam 30,5x48.

Sizes available:
Bottle 0,75 L.
Bottle 1,50 L.

Abv:
From 11,50 to 12,50 % depending on the vintage.