

## SPUMANTE METODO CLASSICO I CASTEI



### **Vines:**

International grapes

### **Production technique:**

The Spumante I Castei, after an initial fermentation process, is placed in oak barriques to preserve and enhance its qualities. The Cuvées are assembled together with the addition of selected yeast and raw cane sugar to start the second fermentation called "foaming" in bottles strictly in a horizontal position. At the end of the cycle, the yeast colonies inside the bottles through the remuage are transferred to the neck of the bottles ready for disgorgement. At this point the bottles are opened by hand according to the ancient French method of *dégorgement* done strictly *à la volée*.

### **Alcoholic content:**

12.5% Vol

### **Color:**

Straw yellow.

### **Perfume:**

Ripe fruit, such as pineapple and apple, candied fruit with pleasant notes of bread crust

### **Flavor:**

Enveloping and full-bodied, it has a fine perlage.

### **Recommended combinations:**

excellent as an aperitif or as an accompaniment to dishes based on fish, shellfish or white meats

**Serving temperature:** 6 ° C

**Bottle:** 750 ml