

"ARSIG" SPUMANTE BRUT "Metodo Classico"

A wine that in its name speaks to us about a 'risk' that the winery undertook in the moment of production.



Grape Variety: indigenous grape varieties



Vineyard Location: Castellinaldo d'Alba



Alcohol Content: 12,5% - 13%



Serving Temperature: serve chilled at





Harvest: fine agosto



Vinificazione: fermentation in barrique and





Color: Straw yellow with green reflections



Bouquet: fresh and fragrant, dry and complex



Taste: in the mouth, it has a crisp and creamy



effervescence



Abbinamenti: excellent as an aperitif and for

toasts, but also with fried fish

