

“GENERI” QUALITY SPARKLING WINE (CLASSIC METHOD)

Sparkling wine processed with Classic Method, bright straw yellow with fine persistent perlage. Characteristic hint of bread crusts and yeast, dry, mineral and clean taste with lingering aftertaste. Ideal as aperitif, with fish (especially shell fish) and soft cheeses.



CODE 310606 (0,75l)

DENOMINATION “Generi” Quality Sparkling Wine (Classic Method)

PRODUCER Azienda Agricola MUSTELA

PRODUCTION ZONE Trezzo Tinella (CN)

NOTES Sparkling process with classic method;
ageing in bottles for 17 months on its own yeast



Grapes of Pinot nero (50%) and Chardonnay (50%)



12%



Bright straw yellow with fine persistent perlage



Characteristic hint of bread crusts and yeast



Dry, mineral and clean taste with lingering aftertaste



8-10°C



Aperitif, with fish (especially shell fish) and soft cheeses

