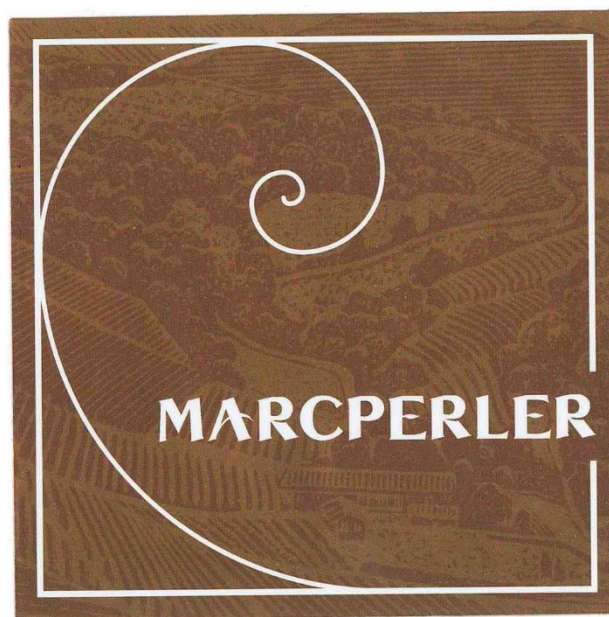


Marcperler

Spumante
Metodo Classico
Pas Dosé
Svizzera Italiana IGT



<i>Production area</i>	<i>Hilly areas of Mendrisiotto</i>
<i>Grape varieties</i>	<i>Sémillon, Arinarnoa, Tannat, Egiodola, Carmenere.</i>
<i>Dosage</i>	<i>Dosage zero</i>
<i>Colour</i>	<i>Bright straw yellow with greenish highlights</i>
<i>Effervescence</i>	<i>Fine and creamy bubbles, with good persistence</i>
<i>Perfume</i>	<i>Delicate, of good complexity and minerality. The olfactory profile expresses a floral bouquet accompanied by aromas of small red fruits.</i>
<i>Flavour</i>	<i>Dry, soft, medium persistence. It is distinguished by an excellent flavor.</i>
<i>Aging</i>	<i>18 months</i>
<i>Alcoholic content</i>	<i>13 Vol. %</i>
<i>Vinification</i>	<i>After harvesting at optimal ripeness, the grapes are softly pressed. The must of the Sémillon ferments and ages in barriques for six months, while the must of the red grapes, vinified in white, ferments in steel. After about six months, the draught is followed by ageing on the lees for a further 18 months. Finally, after the remuage performed by hand on pupitres, the final disgorgement takes place without any addition of liqueur.</i>
<i>Service</i>	<i>It is advisable to serve at 8° C.</i>
<i>Gastronomic combination</i>	<i>Aperitifs, finger food, fish and shellfish dishes.</i>