



SPUMANTE TRENTO DOC

METODO CLASSICO

LE SELEZIONI SAN MAURO



VINEYARD AREA

Chardonnay grapes grown at an altitude of over 400 metres provide the base wine, which, after second fermentation in the bottle and a period of aging of at least 24 months, produces this Metodo Classico sparkling wine.



METHOD

The entire processing stage follows the strict production criteria of TRENTO DOC.



FEATURES

This sparkling wine stands out with its fresh and delicate aroma and its smooth and well-balanced flavour



PAIRINGS

It is recommended as an aperitif and is a good accompaniment to appetizers and delicate fish dishes.



The wine should be served at a temperature of 6 degrees and consumed on opening.



Alcohol content: 12,0%

