



## Spumante IGT Perle d'Oro

This spumante is created with Chardonnay grapes cultivated in the Albare vineyard, whose soil is of alluvial origin and rich in clay.

The harvest takes place in August when the physical and organoleptic parameters are harmoniously balanced.

The grapes are White wine method under controlled temperature.

The wine becomes sparkling in the stainless steel tanks using the long charmat method.

This wine has a fragrant, delicate bouquet, lightly fruited with shades of breadcrust, and its body is elegant and balanced.