



INCONTRO SPARKLING WINE MARTINOTTI METHOD

Obtained with the Martinotti Method, is fragrant and dry. Sapid and bitter. Perfect for happy hour, we suggest to combine with structured entrees, elegant second plates, fish fry, grilled vegetables and strong cheese too.

VARIETY	Pinot Noir and Chardonnay
SOIL TYPE	Silt-clayey, deep and fresh
VINIFICATION	In steel at controlled temperature, then autoclave fermentation
AGING	3 months in bottle
COLOUR	Straw yellow