

# 9 Demi

spumante extra Dry



GIUBERTONI



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Grapes: 80% Reasling 20% Sauvignon

Martinotti Method

Serving Temperature: 6 - 8° C

Food Pairings: ideal with simple, delicate tastes, such as fish crudité, salmon, cold pasta dishes, beef and rocket carpaccio. Great for aperitifs.

Sensory Profile:

LOOK: it presents itself with fine and persistent perlage.

COLOUR: straw yellow with pleasant greenish reflexes that express its freshness.

AROMA: intense hints of white fruit and citruses, such as grapefruit and lemon, with graceful floral notes.

TASTE: good acidity in the mouth, reasonably soft and fresh.

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