



C O S T A B I N E L L I

L'ELVIRA SPUMANTE BRUT



Grape variety:
100% Chardonnay

Trees disposal:
4000 Trees/Ha

Pruning:
Simple Guyot and cordon spurred.

Production:
70/90 Q.li/Ha

Winemaking:
After a soft pressing, a low temperature fermentation and a careful passage in pressure tank for 6 months, we get this wine with delicate and fruity fragrance.

Colour:
Light straw yellow wine.

Taste:
Delicate and dry taste with a light perlage.

Fragrance:
Aromatic flavour with fruity and floreal notes.

Alcoholic strenght:
11,5% vol

Serving temperature :
4-6°C

Gastronomic suggestions:
Appetizers, main courses with seafood and fish dishes.

Kind of bottle:
Special champenoise flute bottle.