



*We are happy to welcome you in our world,
which is made of harmonious and naturally
cultivated vineyards, where the time
still passes slowly.*

VALENTINO BRUT

Spumante charmat lungo

Valentino is a blend dedicated to the company's founder and comes from Chardonnay and Rhine Riesling grapes, which are particularly suited for the second fermentation. The grapes are harvested early, in order to keep the freshness and the aromas and are then pressed in a soft way, passing directly from the crates to the horizontal press so as to obtain a first-pressing must of excellent quality.

The fermentation takes place at a temperature of 17°C to exalt the scented notes and above all the aromatic scents of Rhine Riesling.

The Charmat method provides a period of fermentation and of prolonged lees contact to exalt the elegance and the aroma. A period of bottle ageing follows to make the wine more balanced and soft.

Organoleptic characteristics:

Colour: straw yellow. Extremely fine and elegant perlage.

Bouquet: Intense. The typical apple notes of the Chardonnay perfectly harmonize with the aromatic notes of the Riesling.

Taste: fine and dry, it is fresh, well-structured and lingering on the palate.

Gastronomic matches:

Ideal with fish courses: from the appetizing hors-d'oeuvres to delicate first courses. Great as an aperitif.

Alcoholic content:

11% Volume

Serving temperature:

6 – 8°C

Bottle size:

750 ml



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