

:. PIEMONTE DOC BRUT | SPARKLING

DOUBLE BUBBLE

:. REGION Monferrato, Piedmont

:. VINEYARD "Del Papa" | Facing South-SouthEast

:. GRAPES 100% Chardonnay

:. ALCOHOL 12%

:. WINEMAKING A manual and early harvest enhances the balance between

> the sugar and the freshness of the chardonnay, essential for the best fermentation - followed by a gentle pressing and primary fermentation in thermo-controlled stainless-steel vats. After the spontaneous clarification, the careful *prise de* mousse proceeds, according to the Charmat method, in autoclave for 6-8 months ending with a final fining in bottle.

:. COLOR *Clean and brilliant,* with vital green highlights

Cheerful and persistent bubbles

:. Nose Ample and intense bouquet, shimmering with green apple, white flowers, herbs and a

surprising finish of almond, yeast, and bread crust

:. TASTE Fresh and aromatic, it refreshes with the rich vibrancy of the bubbles, emphasizing fruits

> and freshly cut flowers. The low sugar content prolongs the pleasure of the tasting, making more pleasant the bread crust and dried fruits, that emerge from the beautiful

persistence

:. PAIRING Perfect aperitif, thanks to its liveliness, effervescence, and freshness, prepare the taste

> buds to a rich meal. On the table, it meets willingly with fresh cheeses, seafood, salmon. Delicious with risotto, it's the ideal companion for sushi and finger food. It's as well an

excellent base for cocktails of all kinds, from the classic Mimosa to the Italian Spritz

:. TRIVIA Label created by the design studio Zagato. In addition to recalling the bubbles of fine perlage, "Double Bubble" was the name of the famous "double hump" Zagato, which has

marked important models of cars today historical and loved by fans.







2-3 YEARS



Strada Bozzola 5, 15044 Quargnento (AL) | Piedmont | ITALY Tel. +39 0131 219252









