



## CERRUS METODO CLASSICO BRUT

**PRODUCTION AREA:** Montepulciano (SI)

**VINIFICATION:** grapes are softly pressed and a long and slow fermentation takes place at low controlled temperature (12°- 14° C) to ensure a good aromatic concentration. At the end of the alcoholic fermentation the wine is stored with its own fine lees for 3 months till the bottling where the liqueur de tirage is added and the wine undergoes a slow second fermentation for minimum 24 months

**TASTING NOTES:** it has an intense straw yellow color with golden reflections, on the nose it shows floral notes with hints of bread crust, in the mouth it is full with a fine and persistent perlage. Ideal as an aperitif, excellent with fish-based appetizers, vegetables and cheeses, shellfish in general, as well as pasta and risotto based on fish and vegetables