

WHITE SPARKLING BRUT PONTE '68



Grape Variety: Blend of white and red grapes varieties.

Appearance & Color: Light straw yellow, fine and persistent perlage.

Nose: Delicate scent of wild flowers, typical.

Flavors: Fresh and intense, with hints of fresh fruits.

Sparkling Method: Martinotti Method.

Food pairings: Aperitifs, fish and seafood courses, white meats.

Serving temperature: 6-8°C (42-46F).

Packaging: 0,75 lt x 6 bottles in cardboard box.



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