



# *Brut \* Millesimato*

VINO SPUMANTE DI QUALITÀ BRUT

*Metodo Classico Millesimato*

The Metodo Classico Millesimato Brut Braschi wine represents our need and ambition to read the territory in a new and different way.

Through the wine refermentation and a long ageing on the lees in the bottle, today we are able to present high quality sparkling wines obtained from native Romagna grapes.

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## PRODUCT

Grape variety	White native grapes of Romagna
Region	Emilia-Romagna
Area	Medium hill of the Romagna hinterland
Alcohol	12% by vol.



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## VINIFICATION

Careful pressing of the grapes, fermentation in stainless steel tanks, and rest on the lees until the moment of "tirage".

## AGEING

Refermentation in the bottle and aging for 36 months.

## TASTING NOTES

Dry, with acidity balanced by a full-bodied center of the mouth. The nose has notes of ripe pear with hints of citrus, toasted almond and brioche bread.

## FOOD PAIRINGS

Ideal as an aperitif, with medium-aged cheeses, raw fish or Catalan-style shellfish.

## SERVING TEMPERATURE 10 °C

ANNUAL PRODUCTION about 3.000 to 4.000 bottles