

METODO CLASSICO BERENIKE

Grape variety: 100% native Piedmontese vine with marked acidity

Production area: –

Winemaking: contact for more info

Average life of wine: 10 years

Serving Temperature: 6 -8 °C

Color: rosé

Bouquet: red fruit and flowers

Taste: lively but delicate bubble. On the palate there are notes of freshly picked red fruit such as cherry and raspberry

Pairings: aperitifs, fish first and second courses, meats with a nice fattiness, fresh or semi-mature cheeses

