



BUBBLES FROM THE BASEMENT

WHITE SPARKLING WINE

SECRETS FROM THE BASEMENT OF ALBINO ARMANI

Funky and inspiring wines from old vinification techniques with a modern twist. This unfiltered sparkling wine owes its fine and refreshing bubbles with notes of white flowers, apricot and grapefruit to the second in-bottle fermentation.

Grape varieties: Müller Thurgau and Chardonnay.

Production area: our vineyards located between the regions Veneto and Trentino.

Soil composition: alluvial, rich of pebbles and stones.

Growing system: pergola and guyot.

Vinification: the grapes are carefully selected in the vineyard, quickly conveyed to the winery, destemmed and gently crushed. Fermentation takes place in stainless steel tanks. According to old tradition, in spring the wine completes the alcoholic fermentation in the bottle where residual sugars are transformed into alcohol and carbon dioxide, obtaining a sparkling wine. A long rest on the lees grants for this wine's longevity and vitality.

Food pairing: enjoy it clear as an aperitif, with the yeasts remaining on the bottom of the bottle when you pour the wine. Try it cloudy for a change, after giving the bottle a gentle shake. This is optimal if you enjoy the wine with a main dish. This wine is a versatile companion. It is most frequently opened as a spring/summer aperitif, but it is also excellent with fried fish and shellfish or in a picnic basket for a merry snack with salami, cheese and vegetable omelette. It is perfect with asparagus as well.

Service temperature: 6-8°C.

Suggested glass: 