

Banfi Brut

Asti DOCG Secco

VARIETIES

Moscato bianco

DESCRIPTION

Thanks to the aromas, the genuineness and the freshness of the grapes and to an innovative process of vinification, these amazing bubbles are born, for a new way to drink: dry, light, lively.

Pale straw yellow color, excellent fine and persistent perlage. Fragrant bouquet that brings to mind the scents of white flowers, exotic fruits and sage. In the mouth one appreciates the balance between acidity and roundness that make it harmonious and creamy.

Ideal as an aperitif, but also intriguing and versatile throughout the meal. It can be easily combined with cured meats, fresh cheeses, white meats, fish, shellfish and pasta dishes.

TECHNICAL NOTES



Fermentation : in temperature-controlled (16-18°C) stainless-steel tanks.



Alcohol: 12%



Suggested serving temperature: 8-10°C

AVAILABLE FORMATS:
0,75 l