



MONFARÉ

Zero classic method

Produced on the Falcona hills on poor stone soils that give us great wines.

Grapes: Pinot bianco 50% and Chardonnay 50%.

Vinification: natural yeast fermentation in the bottle for about 30 months followed by disgorging and topping up with zero dosage wine.

Characteristics: brilliant yellow with golden reflections, very fine perlage present to the taste and with a strong bouquet and rare fragrance.

Alcohol content: 12% by volume.

Services: serve at a temperature of 10°.

Format: 0.75 liter bottle for sparkling wines.

