



CàMaiol

Brut Metodo classico

LUGANA D.O.P.





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Brut Metodo Classico



Bronze,
sculptural masterpiece
Brut,
triumph of bubbles.

Tasting notes

Our Brut Metodo Classico is the Estate's top sparkling wine: it is made from specially selected grapes, picked early in order to obtain a must with higher acidity, thus guaranteeing greater freshness and fragrance. The Brut Metodo Classico is made by the Estate from Turbiana grapes and is produced as a vintage wine in exceptional years. Its characteristic "bread crust" nose develops thanks to the wine's maturation on its lees for at least 36 months. It is released for consumption after a minimum of 3 months' "marriage" with the liqueur d'expédition, whose secret recipe has been handed down since 1990.

Grape variety	Turbiana
Color	Straw yellow with a delicate smooth perlage.
Nose	The clean bouquet offers hints of Williams pear, marjoram, yeast undertones and light balsamic nuances.
Mouth	Fresh and soft, light hints of fruit with a tart finish.
Alcohol vol.	12,5% Vol
Serving temp.	6 - 8° C
Pairing	With all meals, but best with raw smoked fish such as salmon and fresh cheeses with a strong flavor.



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