



Donna Giulia

Spumante Brut Metodo Classico



Fattoria Le Terrazze

Description

The wine takes the name of Antonio and Georgina Terni's daughter, born just before the first vintage was produced in 1983. White vinification using free-run must only. After decantation and racking, fermentation takes place at a temperature of 18° C with the aid of selected yeasts. Re-fermentation in the bottle takes place in an 18th century cellar where the wine remains in contact with yeasts for about 2 years. It is then disgorged and topped with a small addition of liqueur d'expédation.

Organoleptic Profile

Colour of straw with a very slight pink tinge, tending towards onion skin with ageing. Floral notes of white petals and bread crust. At the palate the fine perlage concedes space to the strong character of Montepulciano, making our Donna Giulia the ideal companion during the entire meal.

Pairing

Cocktail wine very suitable as an aperitif wine. Great with fresh oysters, seafood tartare and "fritto misto" which features "olive ascolane" (olives stuffed with a meatball filling), patisserie creams and mixed vegetables, all coated in bread-crumbs and deep fried.

-  0,75l - ALC 12,5%
-  Montepulciano 100%
-  5/7 °C
-  Modern sparkling wine flute