



# Donna Giulia

Spumante Brut Metodo Classico



Fattoria Le Terrazze

## Description

Named after Antonio and Georgina Terni's daughter, born just before the disgorging of the first vintage in 1983.

This wine is made from Montepulciano grapes using only the delicate free-run juice. Whole clusters are gently pressed upon arrival at the winery. The must is cold-settled before fermentation with selected yeasts at a controlled temperature of 15-16°C. After fermentation, the wine ages on fine lees (sur lie) for 6 to 8 months.

Secondary fermentation takes place in the bottle, where it remains in contact with the lees for about 2 years before disgorging and refinement with a small dosage of liqueur d'expédition. The wine is then bottle-aged for an additional 6 months before release.

-  0,75l - ALC 12.5%
-  Montepulciano 100%
-  5/7 °C
-  Modern sparkling wine flute

## 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.