



PRIVATE CUVÉE BRUT

VINO SPUMANTE

Made to be the perfect aperitif companion or just to be served during the whole meal, this "Cuvée" gives all the flowery and fruity aromas of Glera grapes, together with the smoothness of Moscato and the deep notes of Chardonnay. In this Sparkling wine, easy but elegant and fragrant, selected grapes give personality and structure to this easy to drink wine.

APPELLATION Vino Spumante.

VINTAGE No.

GRAPES Glera 30%, Chardonnay 30%, Moscato 15%, other local varieties 25%.

PRODUCTION AREA Several vineyards on the foothills and the Veneto flat land.

HARVEST September.

COLOR Straw greenish yellow.

NOTES Fresh and delicate, the flowery and fruity notes of the Moscato grapes are easy to recognize.

TASTE Dry, delicate and fruity, with a good acidity. The Chardonnay gives body and structure. Easy to drink.

ALCOHOL 11% vol

RESIDUAL SUGARS 11 g/l

HOW TO SERVE IT 7-9 °C (44-46 °F), in a sparkling wine flute.



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