

VISAMORIS – Pas dosé zero metodo classico



Type: Classic method sparkling wine

Region: Liguria

Area: Imperia (IM)

Vineyards: Pigato

Vinification: Refermentation in bottle according to the Metodo Classico. Aging on the yeasts for at least 60 months.

Description: Straw yellow color with a fine and persistent perlage.

Perfume: Elegant, with notes of white flowers, citrus fruits and aromatic herbs.

Taste: Fine and elegant, persistent, good flavor and acidity.

Combination: Seafood appetizers, fish first and second courses, prawn tartare.

Serving temperature: 8°