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# PERSCHERS

## SPUMANTE METODO CLASSICO BRUT NATURE

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### Tasting notes

PerSchers is obtained from the vinification of grapes which, thanks to the manual early harvest, release a natural freshness and sourness. After a long period of sur-lie aging, PerSchers goes on to the phase of disgorgement. When served, it discloses a persistent perlage, the color is a brilliant straw yellow with delicate greenish hues. The subtle and persistent perlage whets the sight and the palate. It discloses a fresh and intense bouquet, recalling tropical fruits, lime and bread crust. On the palate, it is rich and fullbodied thanks to the high-quality grapes and to the territory in which they grow. Intense aromas of fresh fruit, citrus and sage together with a pleasant note of toasted dried fruit, make this wine fresh, smooth and delicious. The finish is lasting and persistent with sapid and aromatic sensations.

### Food pairing

. It pairs well with aperitifs, and starters. Thanks to its great personality, it is ideal to be served along the entire meal. It is particularly recommended with shellfish, fresh pasta dishes, risotto, eggs, mushrooms and lots of Asian dishes.



#### Grape variety

60% Arneis – 40% Chardonnay



#### Grape

Metodo Classico



#### Production area

Barbaresco - Langhe



#### Alcohol

12,5 %



#### Service temperature

10-12 °C

