



SCIARMAT

SPUMANTE EXTRA DRY

Tasting notes

The wine is characterized by its shimmering straw color and green highlights. When poured into the glass, its tiny bubbles are brilliant and intense. On the nose are notes of fresh fruit, oven baked bread, and linden. On the palate, sCiarMat has an enveloping mouthfeel; hints of peaches and orange blossom stand out.

Food pairing

Versatile, fresh, and with moderate alcohol, sCiarMat lends itself to many occasions – from aperitivo to dessert, from basic appetizers to more complex entrées. Thanks to a very small dosage, it goes perfectly with a number of vegetable dishes, such as radicchio and asparagus. It's great with risotto, chicken, and vegetable soup too.

 Grape variety
Arneis 100%

 Grape
Metodo Martinotti

 Appellation
DOC

 Production area
Barbaresco - Langhe

 Alcohol
12,5 %

 Service temperature
8-10 °C



Italian
Wine
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