



# “Jolie” Vino Spumante Brut

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## *Vineyard*

The vineyards emerge on the splendid hills of Castellinaldo, situated on the southeast side of the territory

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## *Grape Variety*

White grapes

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## *Production*

The sparkling process takes place in modern autoclaves using the Charmat method. Subsequently, it is bottled and left to rest for a brief period before being destined for sale. This way, the sparkling wine maintains all its freshness and fragrance

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## *Characteristics*

Visually, it presents itself with a delicate yellow color and has a fine and persistent perlage. Finesse, freshness, and elegance are the elements that narrate the story of this sparkling wine, which impresses the palate in a soft and refined manner

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## *Pairings*

Excellent as an aperitif, it pairs well with fish and shellfish. It is particularly useful in wine and food pairings to accompany dishes with a subtly sweet taste

