

Nino Franco

Grave di Stecca Brut

REGION

Veneto

VARIETY

100% Glera



Vineyard: Glera exclusively from an ancient origin vineyard, named "Grave di Stecca", a clos on the slopes of Prealpi, just near the town center. The vineyard, exposed to south and partly screened by a huge park, enjoys a particular micro-climate.

Vinification Technique: Obtained by the second fermentation in "cuve close", charmat method.

Type: Brut

Colour: Brilliant pale straw coloured. Plenty of fine softly arising bubbles

Serving Temperature: 6° – 8° C.

TASTING NOTES

Scents of ripe fruit, aromatic herbs, sage; intense mineral and flint notes.
In the mouth, dry but creamy. Persistent, with a touch of toasted almond.

FOOD PAIRINGS

Drinkable throughout the meal, it goes very well with ham, shellfish, fish and chips, shrimp and vegetable "tempura".