

## Brut Metodo Classico Millesimato Ivan

### Vino Spumante di Qualità

Named in honour of Ivan, who has been handling the winemaking processes in the Dante Rivetti cellar for years. The period spent sur lie – some for 36 months and the rest for 48 – gives the wine not only invitingly subtle bubbles, but also a complex bouquet showing both citrus fruit and wild berries, without forgetting mouth-watering notes of petits fours. Juicy mouth feel, lively and varietal.

Very good with traditional Italian cold cuts, but also matched with the most fanciful finger food. As equally at its ease with tortellini in broth as with a scampi salad. Shows at its very best with a fried mozzarella sandwich.

DESIGNATION: Brut Metodo Classico  
 GRAPE-VARIETY: 100% Pinot Noir  
 VINEYARDS: village of Costigliole d’Asti  
 FACING: south-east  
 SOIL: sandy – calcareous  
 VINE-TRAINING SYSTEM: Guyot  
 YIELD: 70 hl./hectareB  
 FERMENTATION: in steel.  
 MATURING: in the bottle sur lie for 36 months at a constant temperature of 12°C, followed by a further 6 months in our cellars.  
 REMUAGE: 3 weeks.  
 APPEARANCE: deepish golden colour.  
 NOSE: intense aromas of berries, and a delicate yeast fragrance.  
 TASTE: dry, fresh, clean and nicely-balanced – fine, persistent perlage.  
 PAIRINGS: recommended throughout a meal, as an aperitif, and with fish-based dishes.

ALC. BY VOL: 12.5%  
 SERVING TEMPERATURE: 5-6°C.



Azienda Agricola Dante Rivetti