

DODIS

UNDIS

SPUMANTE BRUT

Produced from local white grapes, this Extra Dry sparkling wine is made with the Charmat method. It stands out for its lightness and freshness and is an excellent companion for toasts and aperitifs.



format 750 ml

PRODUCTION AREA

Eastern Friuli, Italy

SOIL

Marl and sandstone

HARVEST

At the correct degree of ripeness

VINIFICATION

Charmat Method

TASTING NOTES

Clear pale lemon color with fine and persistent perlage. Fruity bouquet, soft and fresh on the palate

FOOD PAIRING

Excellent as an aperitif, with appetizers and seafood dishes

SERVING TEMPERATURE

10°-12° C

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