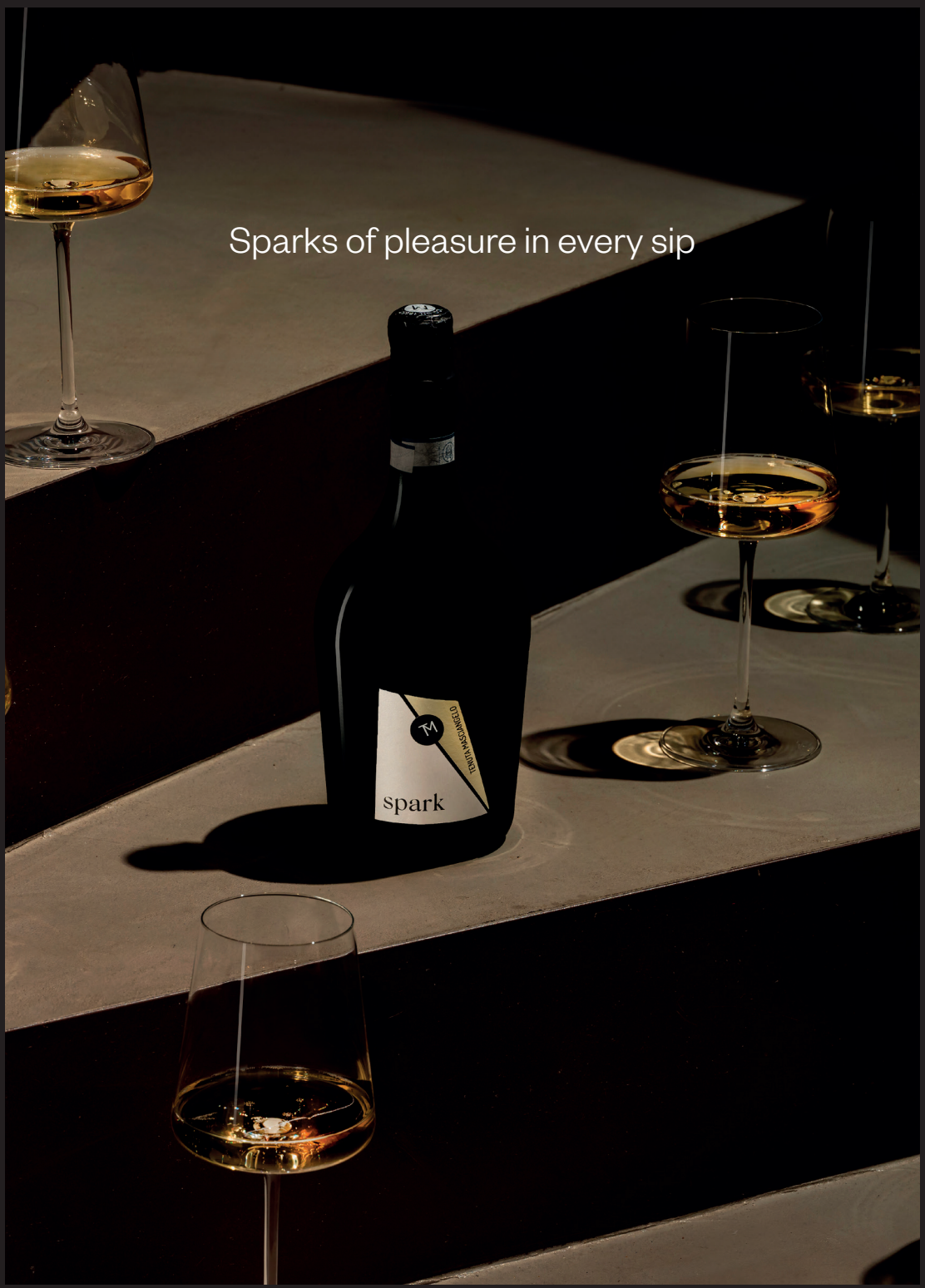
TENUTA MASCIANGELO
natural lifestyle



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Spark Brut Blanc

Spark Brut Blanc is a Metodo Classico sparkling wine that seduces with its persistent and delicate perlage. It is a perfect balance of sapidity and freshness, giving a strong and persistent taste. An ideal companion for any occasion, Spark Brut Blanc is perfect for toasting special moments or accompanying a refined meal. Its versatility makes it suitable for enhancing the flavours of starters, first courses, white meats, and fish.

WINE:
Brut Abruzzo DOC

UVE:
80% Chardonnay - 20% Pinot Noir

WINE HARVEST:
Grapes harvested at two different ripening points.

VINIFICATION:
Maceration of the skins at low temperature. Integral extraction of the must and thermo-controlled fermentation in steel tanks. Elaboration and refinement on the lees in the bottle for at least 36 months.

APPEARANCE:
Crystal-clear with a straw-yellow colour and golden hues, delicate and persistent perlage.

NOSE:
Rich notes of white-fleshed fruit, exotic fruit, bread crust and toasted almonds.

PALATE:
Great savouriness and freshness, balanced with long taste-olfactory persistence.