



Brut Zero

Classic Method Sparkling Wine

Grapes:

80% Pinot Noir e 20% Chardonnay.

Colour:

Delicate and sparkling, with greenish and golden nuances. Aroma Intense and fine, the nose shows fruity (lemon, white fruits) and brioche aromas.

Aroma:

Intense and fine, the nose shows fruity (lemon, white fruits) and brioche aromas.

Taste:

Creamy effervescence in the mouth, showing off round body, pleasant. A lot of freshness and elegance for this balanced wine with some nice mineral character.

Ageing:

Minimum 24 months on the lees.

Serving suggestion:

To be served as an aperitif, fish dishes, white and yellow cheeses.



Edoardo Miroglio Wine Cellar
Nova Zagora Elenovo, 8943
Phone: +359 44 500 411
Phone: +359 44 500 437
Fax: +359 44 500 432
E-mail: info@emiroglio-wine.com