

RUTINI APARTADO

ESPUMANTE NATURE






Varieties	20% Chardonnay from Gualtallary, 80% Pinot Noir from Gualtallary
Lees aging	36 months
Enologist	Mariano Di Paola
Aging potential	5 years

Tasting Notes

Golden in color with greenish-yellow hues, it releases small and persistent bubbles that form an elegant crown. It merges notes of fresh quince and citrus with a subtle toasted bread aroma, imparted by contact with the lees. Balanced and creamy, it creates an enveloping sensation that culminates in a clean and refreshing finish.

Food Pairings

Mushroom risotto with octopus, fish (sole and trout), seafood (prawns, anchovies, and oysters), curry chicken, shrimp pasta, sushi, smoked dishes, Iberian prosciutto, cheeses (brie and camembert).

	Vineyard Altitude	1.400 m.a.s.l
	Lees aging	36 months
	Number of bottles	15.000 bottles



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