



ANTICHE TERRE<sup>®</sup>  
VENETE

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



## CIAMPA

**CLASSIFICATION.** Metodo Classico Brut Millesimato.

**GRAPES.** 75% Pinot Nero gives forest fruit sensation, structure and body. 10% Pinot Meunier light fruity grape which gives fruit sensation and softness to the wine. 15% Chardonnay gives finesse and floral aromas and supports the slow maturation of the wine.

**TOTAL ALCOHOL CONTENT.** 13%.

**ANNUAL PRODUCTION.** 7 - 8 ton with yield of 70% wine, which is about 18.000 bottles.

**REFINING.** Aged in bottle for min. 5 years at controlled temperature.

**COLOR.** Deep golden hues with subtle copper shades.

**NOSE.** Balanced freshness and refined aromas with floral notes, nuts and blackcurrant.

**TASTE.** Pleasant fruity sensations wrapped in a delicate cascade of bubbles.

**SERVE.** At a temperature of around 6 - 8 °C.

**FOOD MATCHING.** Aperitif, ideal with lobster, salmon, caviar, oyster, foie gras, light soups, fish, and white meat.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13