



Ciampa

Classification

Sparkling white wine Brut Millesimato Classic Method

Region

Italy

Grapes

Chardonnay, Pinot Noir, Meunier

Harvest

Generally harvested from the second week of August.

Vinification

The grapes are pressed and then separated from the solid parts, fermenting in stainless steel tanks at a controlled temperature of 14-18°C to obtain the base wine. Then, the tirage operation is performed, which involves a second fermentation inside the bottle after adding sugars, following the principle of the classic method. The wine is then left to age in the bottle for a variable number of months before disgorgement.

Total Alcohol Content

12 %

Longevity

If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 5 years.

Color

Golden hues with a subtle coppery tint.

Aroma

Balanced freshness and refined aromas with notes of flowers, hazelnuts, and blackcurrant.

Taste

Pleasant fruity sensations enveloped in a delicate cascade of bubbles.

Serving Temperature

Best served between 5-7°C.

Food Pairing

Excellent as an aperitif, ideal with lobster, salmon, caviar, oysters, fish, and white meat.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
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