



Charme

Vino Spumante

Tasting Notes

VARIETY: indigenous grapes of production area

COLOUR: brilliant, sunny, bright with shades of straw yellow and green reflections

SCENT IN PERFUME: hints of fruit and floral flavours that recall acacia flowers, peach and apricot, followed by crust of bread and yeasts fragrance

FLAVOUR: dry, palatable and pleasantly harmonic. Fine and intense

BEST SERVED AT: 8-10 °C – 47-50 °F

FOOD MATCHES: excellent as an aperitif. It is perfect with hors d'oeuvres, light, vegetable first courses. Ideal also with fish or white meat

VINIFICATION: Alcoholic fermentation with controlled temperature to obtain the sparkling base. Second fermentation in autoclave with the addition of selected yeasts. Filtration and bottling

SIZE / FORMAT: 0,75 l

AGEING POTENTIAL: the year following the harvest



Chemical Analysis

ALCOHOL VOL. (%): 12,5%

SUGAR RATE: 13,4 g/l

TOTAL SO₂: 145 mg/l

TOTAL ACIDITY: 6,1 g/l

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