

TIGER CUVEÉ® BRUT SPARKLING

Sparkling wine made from Arneis (40%) and Favorita - grapes (60%), with the Charmat - method (natural fermentation and foaming in stainless steel tanks, located on the lees for six months) is preparing.

Type of Wine: Brut Spumante

Location: Town Castellinaldo, Village Rondolina

Soil type / location: Mixed soil, east orientation

Grapes: Arneis and Favorita

Harvest and fermentation: hand in baskets with controlled fermentation temperature after (cold pressing, cold

Alcohol content: 11, 5%

Bottle shape: Heavy Bottle

Packaging: 12-bottle cases.

In stock from: four months after the harvest

Colour: pale straw yellow with vibrant green hues

Fragrance: Very delicate and harmonious

Taste: fresh, reminiscent of yeast and bread crust

Drinkability: 2 years after bottling

Ideal serving temperature: 7-9 ° C



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