

# TIGER CUVÉE® BRUT SPARKLING

Sparkling wine obtained with the charmat method sparkling process and natural fermentation take place in the autoclave, six months of aging on the yeasts.

**Type of Wine:** Sparkling Brut

**Location:** Municipality of Castellinaldo, Rondolina  
Locality.

**Soil type / location:** Mixed soil, east orientation

**Grapes:** Autochthonous white vines

**Care in the preparation:** harvesting in basket, fermentation at controlled temperature, after cryo maceration.

**Alcohol content:** 11, 5%

**Bottle shape:** Champagne glass 0,75 - 1,5 L.

**Packaging:** 6/12 bottles cases.

**Colour:** pale straw yellow with vibrant green hues

**Fragrance:** Very delicate and harmonious

**Taste:** fresh, reminiscent of yeast and bread crust

**Consumption:** 2 years after bottling

**Ideal serving temperature:** 7-9 ° C



**Castellinaldo d'Alba (Cn)**

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