

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



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