



Agricola CONATI di Marco Conati e C. sas

Via Incisa 10 - 37022 Fumane (VR)
Tel +39 045 6839130 - Fax 0039 045 6839130

www.agricolaconati.com

marco@agricolaconati.com

MarConati Spumante Brut

CLASSIFICATION: Brut

PHILOSOPHY OF PRODUCTION: MarConati is created with the aim of completing a choice of high quality red wines and passitos with a brut fitting everyone and every time.

VINE: 60% Chardonnay, 40% Pinot Bianco

WINEMAKING/REFINEMENT: the production is based on the careful checking of all the producing steps and the compliance of time scheduled to the wine evolution. The transformation into wine takes place in stainless steel tanks by means of a primary fermentation under controlled temperature; a slow froth formation in deep temperature follows inside autoclaves with the aid of selected yeasts. When the fermentation finishes, the brut stays "sur lies", which means there is a refinement lasting some months and allowing the wine to express its organoleptic completeness.

DESCRIPTION: straw yellow with gilded glint. Fine and persistent perlage, which gives a silk taste, white and lively froth. The scent is intense and subtle along with traces of hawthorn and ripe apple. As regard taste it is full and elegant, particularly soft with delicate almond and yeast signs.

COUPLING: excellent as aperitif, it is a wine for every meal, ideal for risottos, fish dishes and fried food, traditional desserts, cold and ice cream cakes and fruit.

