



Banfi Brut

Metodo Classico

VARIETIES

Chardonnay, Pinot Bianco e Pinot Nero

DESCRIPTION

A classic from Banfi that perfectly expresses the freshness of the three varieties that make it up.

Straw yellow color, fine and very persistent perlage. Intense and fragrant bouquet. In the mouth it is fresh and lively, with a characteristic sour note and a slightly bitter finish.

Ideal as an aperitif; it also pleasantly accompanies seafood starters and first courses. A perfect marriage with shellfish.

TECHNICAL NOTES



Fermentation: the second in bottle according to the Classic Method with residence on the lees for 30 months



Alcohol: 12,5%



Suggested serving temperature: 8-10°C



First vintage produced: 1980

AVAILABLE FORMATS:
0.75 l - 1.5 l - 3l.