

**1.**

**Italian SPUMANTE CHARMAT BRUT 11.5**  
**“ice experience”**



Sparkling wine 11.5% (new plastic sleeve around the bottle)  
- we suggest to drink very cold or if you would like to try, we suggest to drink in the new “ICE EXPERIENCE FASHION WAY” : fill a cup full of ICE CUBES and add our 11.5.

**2.**

**Italian SPUMANTE CHARMAT ROSE' 11.5**  
**“ice experience”**



Sparkling wine 11.5% (new plastic sleeve around the bottle)  
- we suggest to drink very cold or if you would like to try, we suggest to drink in the new “ICE EXPERIENCE FASHION WAY” : fill a cup full of ICE CUBES and add our 11.5.

**3.**

**Italian PROSECCO BRUT 11.5**

**(it is possible with or without plastic sleeve)**



Sparkling wine 11.5% (new plastic sleeve around the bottle)

- we suggest to drink very cold or if you would like to try, we suggest to drink in the new "ICE EXPERIENCE FASHION WAY" : fill a cup full of ICE CUBES and add our 11.5.

**4.**

**“ANDRE”**

**Italian “METODO CLASSICO” BRUT**

**MILLESIMATO 45 MONTHS**

**(The same method of champagne)**

**Vines:**

The composition of the grapes today is redefined with a perfect balance between Pinot Nero (20%), which gives texture and depth to the Chardonnay (80%).

**winemaking:**

The grapes are hand-picked, in good hygienic conditions and subjected to soft pressing, subsequent vinification at controlled temperature in steel and a part in small French oak barrels.

For more than 10 years we have been working on the extension of refining on the yeast of our sparkling wine, which has now reached more than 45 months, from vintage to marketing.

**Alcohol content:**

12.5% vol.



5.

**“ANDRE”**

**Italian “METODO CLASSICO” BRUT**

**MILLESIMATO 45 MONTHS**

**(The same method of champagne)**

**Vines:**

The composition of the grapes today is redefined with a perfect balance between Pinot Nero (20%), which gives texture and depth to the Chardonnay (80%).

**winemaking:**

The grapes are hand-picked, in good hygienic conditions and subjected to soft pressing, subsequent vinification at controlled temperature in steel and a part in small French oak barrels.

For more than 10 years we have been working on the extension of refining on the yeast of our sparkling wine, which has now reached more than 45 months, from vintage to marketing.

**Alcohol content:**

12.5% vol.

