



## JEMESU' Pecorino Brut Sparkling

Type: White Sparkling Wine

Grape variety: Pecorino

### Vinification

Harvest: manual

After a soft pressing of the grapes, the vinification is carried out with the traditional method in white, at a controlled temperature.

The sparkling process takes place in an autoclave and has a duration of at least 4 months, followed by a period of aging in bottle of about 30 days.

Alcohol content: 12% vol.

### Organoleptic characteristics

Color: straw yellow with greenish reflections. Fine-grained and persistent mousse

Bouquet: fragrant and persistent, typical aroma of fresh bread, notes of jasmine and exotic fruit

Taste: mineral, fresh and elegant, with a balanced and complex structure

### Serving suggestions

Temperature: 8°-10°C

Recommended with: excellent as an aperitif, ideal with Mediterranean typical fish-based dishes, very pleasant with shellfish and seafood, white meat

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