

# LABADIA



## Cetamura V.S.Q. Metodo Classico Brut

Sparkling wine produced using the traditional *metodo classico* (or *méthode champenoise*), this process is characterized by a second fermentation in the bottle, which gives the wine its typical natural effervescence.



**Zone of production:** Oltrepò Pavese

**Tasting Notes:** Bright straw yellow color with golden hues; fine, subtle, and long-lasting perlage. The nose is complex and intriguing, with notes of pastry and bread crust, enriched by touches of yellow-fleshed fruit and citrus notes. On the palate, it offers an enveloping and creamy sip, invigorated by excellent freshness, leading to a savory and pleasantly harmonious finish.

**Pairing:** Ideal as an aperitif, but also surprisingly versatile throughout the meal, pairing well with risottos, fish dishes, cruditàs and white meats.

**Recommended serving temperature:** 6° C

