

Name: Tabarkino Brut

Denomination: White Sparkling Wine

Variety: 100% white grapes in purity.

Number of bottles produced: 4000 bottles

0.75 liters and 100 magnums 1.5 liters

Production area: Carloforte.

Yield per hectare: 100 quintals for hectare

Aging: Fermentation in steel and second fermentation in autoclave.

Color: Bright straw yellow with greenish reflections.

Perlage: fine, numerous and persistent bubbles.

On the nose: fragrant and fresh, notes of green apple, grapefruit and white flowers.

In the mouth: very fresh, the bubble is delicate and fine, excellent flavor and persistence.

Pairings: It goes well with preparations based on fish, shellfish, seafood and fried seafood. Excellent on its own as an aperitif.

Alcoholic strength: 12.5%

