

CONTE FOSCO

Spumante Pinot Grigio Extra Dry

VARIETALS	100% Pinot Grigio	
VINTAGE	NV	
REGION	Emilia-Romagna, Italy	
TECHNICAL DATA	Alcohol 11%	Residual Sugar 13 g/l
APPEARANCE	Pale straw color, with fine effervescence.	
NOSE	Notes of green apple and honeysuckle.	
PALATE	On the palate it offers fresh acidity and a fruity aftertaste.	
AGEING	Re-fermentation with the Charmat method in a closed tank.	
PAIRING	Great as aperitif, it pair well with ravoli, risotto and seitan.	

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