



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## "Britto" Vino Spumante Extra Dry Tech Sheet

Light straw yellow color with greenish hints with fine and persistent perillage. The wine has intense and aromatic notes of fresh fruits and flowers. On the palate, it is fresh and soft, with a zippy, pleasant finish.

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**Wine exported to:** USA

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### Most recent awards

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### Winemaking and Aging

Grape Varieties:

A blend of Glera, Pinot Bianco, and Chardonnay

Fermentation container:

Stainless steel

Length of alcoholic fermentation: 15-20 days

## Vineyard

Vineyard location: From choice vineyards sites throughout Italy, selected by the winery.

## Tasting Notes and Food Pairings

Tasting notes: Light straw yellow color with greenish hints with fine and persistent perillage. The wine has intense and aromatic notes of fresh fruits and flowers. On the palate, it is fresh and soft, with a zippy, pleasant finish.

Serving temperature: Best at 10-12 °C (50-53.6 °F).

Food pairings: Pairs beautifully with light appetizers, seafood dishes, and fresh cheeses. Its crisp elegance also makes it a perfect companion for aperitivo moments.

Alcohol: 11.5%