

Cusona Brut

SPUMANTE DI VERNACCIA DI SAN GIMIGNANO

VILLA CUSONA - *San Gimignano*



This delicate and highly pleasant spumante is the brilliant result of various experiments carried out by **Guicciardini Strozzi**, the first producer to make Vernaccia spumante, in the firm belief that excellent results could be obtained. The grapes are harvested before they are completely ripe then vinified at a controlled temperature. The Charmat method of “spumantization” produces extreme pleasantness while at the same time retaining the typical characteristics of Vernaccia. Spumante obtained in this way is a typical and original product of the San Gimignano area.

Grapes: 100% Vernaccia di San Gimignano.

Color: bright straw yellow.

Bouquet: fine and delicately fruity.

Perlage: fine, vivacious, persistent.

Taste: dry, fresh and harmonious with a base that is slightly bitter and full of character.

Drink with: excellent throughout any meal; also recommended as an aperitif.

Serve at: 7°-9° C.

Packaging: in cartons of 6 bottles, also available in **magnum** size.



TENUTE GUICCIARDINI STROZZI