

# LA BRAGHINA

## WHO I AM

- LACELESTE
- METODO CLASSICO
- 50% CHARDONNAY, 30% PINOT BIANCO, 20% INCROCIO MANZONI
- flat dolomitic limestone soil

## HOW THEY DEFINE ME

selection of grapes, separate vinification for each grape variety, Chardonnay is aged in oak barrels for 20% for 6 months, remaining on the lees for 30 months.

## HOW THEY DESCRIBE ME

APPEARANCE: pale yellow, golden highlights, creamy foam and very fine perlage

NOSE: yellow flowers, broom, peach and tropical fruit, creamy in pastries and fresh in aromatic herbs

PALATE: dry and creamy, with an inviting perlage, it envelops the palate well, offering freshness and savouriness, with a long, bitter finish

## MY ADVICE

to be honest, I think my bubbles are timeless and that they can simply fill an empty glass to immediately bring joy and style. what do i love most as an accompaniment? fish, of course, raw, but also creamy recipes, however you prefer it, like butter on bread or as a condiment for pasta and fish. i need beautiful, capacious flutes to dazzle with my beautiful perlage, served very cold at 4/6°C and drunk without letting me warm up!

