



CORNELIA  
T.E.S.S.A.R.I

# Arcerus

Garganega Extra Brut

The arch formed by the rolling hills of our territory inspired us the name for our Garganega Extra Brut: Arcerus, an ancient toponym linked to the tradition and history of Brognoligo.

- **Grape:** 100% Garganega
- **Denomination:** Garganega Spumante
- **Vineyards:** Hills of Monteforte d'Alpone
- **Terroir:** Volcanic and clayish
- **Service:** 6°-8°
- **Packaging:** 6/750ml - 6/1500ml




## Vinification

Grapes harvested by hand in plastic crates are destemmed and transformed into must by soft pressing. Arcerus is fermented at a controlled temperature between 16° and 18°C in stainless steel tanks for about 3 months, in contact with fine lees and yeasts, being then sparkling in autoclave for about 90 days.

## Tasting notes

Characterized by an intense aroma of apple and field flowers of elderberry and chamomile, Arcerus is fresh and persistent on the palate, with a pleasant aftertaste of bitter almond and a delicate perlage that enhances the mineral notes of the grape.

## Pairings

-  Fresh cheese
-  Aperitif
-  Raw fish



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Brognoligo di Monteforte d'Alpone VR

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