Italy

TI AMO SPUMANTE

CINQUESEGNI
ART WINERY BOUTIQUE

”Lovable”



Story The Grillo (80%) and Nerello Mascalese (20%) grapes were harvested from the Sambuca region in Sicily during the first weeks of September. The grapes were gently pressed, and the juice was fermented into wine in airtight stainless steel tanks under controlled pressure and temperature. The secondary fermentation lasted for at least 60 days at low temperatures, ensuring the creation of fine and persistent bubbles. The wine was then further aged in stainless steel tanks. Beautifully packaged, this wine conveys a message of love with its ceramic label. A sparkling gesture perfect for dates, engagements, weddings, or anniversaries.

COLOR Pale straw-yellow color.

AROMA The aroma is fruity with notes of pear, apple, currant, and a lively, nuanced character.

TASTE The taste is dry, gently acidic, fruity, lightly mineral, and well-balanced.

TIPS FOR USE Amami Spumante Brut is a flavorful aperitif, a perfect toast wine, and an excellent companion for social occasions. It also pairs well with lean fish, seafood, and a variety of savory snacks.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Grillo 80% Nerello Mascalese 20%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	234006
ALCOHOL CONTENT	11,5%		
SUGAR CONTENT	8 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari