

Spumante Villa Schmid

Wine



Name	Spumante Villa Schmid
Denomination	Vino spumante di qualità
Quality line	Villa Schmid
Grape/Variety	Chardonnay
Cultivation	Espalier
Grape harvest	By hand
Vinification	Traditional method (second fermentation in the bottle)

Wine description and information

Our VILLA SCHMID Sparkling Wine is a true jewel of our winery. We have been crafting our house sparkling wine for 20 years now and are particularly proud of how it has evolved and developed its own distinctive character over the years. The base wine is carefully bottled for the second fermentation and then matures on the lees for at least three years. Disgorgement takes place in collaboration with a fellow winery. On the nose, it reveals fruity aromas of apple and pineapple, complemented by subtle notes of maturation. On the palate, it is creamy, rounded and harmonious, with a fine, elegant mousse. **A distinctive sparkling wine shaped by time, fine fruit and elegant structure – and a special part of our VILLA SCHMID line.**

Pairings

Our **VILLA SCHMID Sparkling Wine** is ideal as an aperitif and pairs beautifully with a wide variety of starters. Thanks to its fine structure and elegant mousse, it is also an excellent companion throughout an entire festive menu.

Ideal serving temperature: 8 °C.