



## B R I V I D O

A Brut sparkling wine that vibrates between elegance and character, where the bubbles turn into rhythm, the light becomes tension, and every glass tells an emotion that brushes the skin, seduces and surprises, turning the simple act of toasting into a moment of pure intensity.



Piedmont, Italy.  
Denomination: Piemonte DOC Cortese 2023



Enologist: Donato Lanati



Clayey soil with parts of marl



Soft pressing of whole, non-destemmed grapes; the resulting free-run juice is placed in stainless steel with controlled temperature fermentation at 18°C. Removal of heavy lees and cooling to 4°C to halt malolactic fermentation



Secondary fermentation in autoclave



Bright yellow color with golden reflections, fine perlage



Floral notes reminiscent of jasmine and acacia blossoms



The effervescence gives the wine crispness. It shows a marked acidity, typical of a sparkling wine. Sapid and mineral, with medium length. Pleasant to drink, with floral notes lingering on the finish.



ABV: 12%



### Tenuta Genevrina

Strada Rosignano, 9  
15039 Ozzano Monferrato (AL)

+39 334 582 7305  
info@tenutagenevrina.com