



BRUT 700 TENUTA FICUZZA

Born from Pinot Noir and Chardonnay vineyards situated at 700 meters above sea level, this Brut 700 spumante embodies the finesse and harmony that define Tenuta Ficuzza. Vinification is carried out using only the free-run juice, carefully fermented at controlled temperature to preserve the precious acidity that ensures freshness and long aging potential.

After five months, the second fermentation in the bottle begins, followed by 36 months of aging on the lees, enriching its profile with complexity, creaminess, and an elegance waiting to be discovered. In the glass, it appears refined, vibrant, and perfectly balanced.

It is recommended to serve at 6–8 °C to fully appreciate its pure and luminous character.

Grapes: Pinot Noir 55%, Chardonnay 45%

Alcohol: 12.5%

Format: 0.75l

Info: Contains sulfites – Product of Italy

THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

IMPORTANT

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.



WWW.EMMAVILLAS.COM