



**BANFI BRUT**  
Metodo Tradizionale Classico  
Banfi Piemonte - Piemonte (Italy)

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***Area of Production:***

Banfi Piedmont estate cellars in Strevi, Piedmont, Italy.

***Soil:***

Deep and calcareous.

***Grape Varieties:***

50% Pinot Noir, 40% Chardonnay, 10% Pinot Blanc.

***Production Technique:***

Fermentation in the bottle using the classic Champagne method (a three-year process), including traditional hand-riddling and disgorgement.

***Characteristics:***

*Color:* Pale-straw.

*Bouquet:* Intense and fragrant, toasty.

*Taste:* Fresh, with gentle acidity, with apple, toast, and mineral flavors followed by a crisp, long finish.

*Alcohol Content:* 12.5%.

*Total Acidity:* 6.5-7 g/l.

Ideal as an aperitif and as a complement to seafood hors d'oeuvres and first courses.