# RNG 10 TEAM SELECTION

# Wine style:

CORPINNAT - Brut Nature Vintage (1)

### Appearance:

Intense yellow colour with golden reflections. Very tiny and abundant bubble.

### Nose:

Aromas of ripe fruit with a light floral touch set against a brioche background peppered with fine aniseed notes. **Flavour:** 

Smooth, elegant, very cool and creamy, with a flawless integration of the bubbles. Exceptional wine quality and aromatic complexity.

# Serving temperature:

8-10° C to enjoy the ultimate expession od this sparkling wine uncap the bottle, having previosuly cooled it to the ideal temperature and let it stand for 10 miutes on ice before drinking. Serve it delicately, with the glass slightly tilted, to preserve the bubbles that store the aromatic taste sensations of this unique sparkling wine

# Best time for consumption:

3 years after disgorging date.

### Storage conditions:

It is recommended to keep the sparkling wine inside the box in an upright position, at a temperature of 10-20°C, avoiding direct sunlight.

(1) Elaborated exclusively with wines from the same year, only when the quality of the indigenous varietal xarel·lo is exceptional.

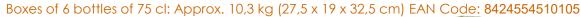


Premium Sparkling wine

CORPINNAT

# SINCE 1943

5.287 bottles





CORPINNA 2004