

# BASSANO



## Brut

### Italian Sparkling Wine

#### GRAPE VARIETIES

50% Chardonnay, 50% Pinot Noir

#### VINIFICATION

Grapes are harvested, destemmed and soft pressed. The must is fermented with cultured yeast at low temperatures to retain freshness and aromatic intensity. The finished still wine is transformed into sparkling wine by the Charmat method and bottled under pressure.

#### THE WINERY

Bassano is produced by the Sperone family who have been making affordable premium wines for four generations. In 1911, Antonio Sperone opened a small wine shop in Torino where he sold bulk wine directly to consumers. Unsatisfied with the quality and price of the local wine, Antonio started his own winery in Puglia and built a bottling facility in Torino. He was soon able to offer his customers quality wines at prices everyone could afford. Sadly, it was destroyed when the city was bombed in WWII. The winery in Puglia survived the war and enabled Antonio's grandson Giacomo to open a new facility in 1965 near Milan where he produced vermouth, sparkling wines, spirits and fine wines. In 1983, the family purchased 75 acres of prime vineyards in Piedmont and built the current winery in the small town of Mombaruzzo just outside Monferrato.

#### TASTING NOTE

This modern sparkling wine has bright floral aromas and fresh, soft fruit flavors with delicate, persistent bubbles.

#### FOOD PAIRINGS

Serve as a fun aperitif, with fresh cheeses, fruit dishes, and salads.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

5/8/2025