

## SPARKLING WINES SERVING TEMPERATURE

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Young and/or aromatic served as an aperitif must have a temperature of 43÷45° F. You will enjoy Champagne and “Metodo Classico”, at 33÷35° degrees more. Special Cuvees and Vintage will be served at temperature 48÷50° F

Keep in mind that the same sparkling wines which match a meal will be served at approx 4÷5 degrees more.