



## Zampa Soirée Brut

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An elegant wine with brilliant golden straw hues and a fresh nose that reveals citrus and floral aromas. Persistent bubbles, fruity notes and creaminess reminiscences the classic elegance, exemplifying craftsmanship and finesse. Fresh notes of brioches and dried apricots add to the long finish of this glamorous wine. Brilliantly served as an aperitif. Great pairing with mildly spiced Indian, Japanese, Chinese or Thai cuisine.

## Awards

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Silver at the Asia Wine – The Silk Route Awards 2016  
Gold at the Sakura Japan Women’s Wine Awards 2016.

### Color

Pale straw

### Aromas

Reveals a nose of floral, fresh lemon with hints of toasted bread and white fruit such as pear.

### Palate

Light and creamy, clean, fresh lemon, crisp acid, fine beads(bubbles) and persistent mousse with dry finish in classic brut style.

### Serving Temperature

Serve at 6°C.

### Grape Variety

Chenin Blanc

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