



COOPERATIVA
FATTORIA
LOPPIANO
4.0

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SPECULUM

VINO SPUMANTE BRUT 11% VOL
VINO BIOLOGICO

Spèculo or spècolo = latin SPÈCULUM, mirror,
what serves to see.

It is read in I Corinthians 13:12 "videmus nunc per speculum et in
enigmate, tunc autem facie ad faciem".

The mirror is a symbol that refers to something else.
This is how we see the mystery: as a mirror.

Brut sparkling wine obtained from the white vinification of
Sangiovese grapes cultivated
and vinified using the method of organic farming.
The sparkling process is obtained
by re-fermentation of the must in autoclaves.

The wine presents a sensory profile reminiscent
of notes of fresh fruit.

Its freshness and savouriness are excellent.
Served at a temperature of approx 8°C.
It is characterised by aromas and a fine, persistent perlage.

Ideal as an aperitif, it pairs happily with starters and fish dishes.
Also excellent at the end of a meal.



Organic Wine

Prodotto da **Fattoria Loppiano 4.0**
Loc Tracolle 2, Loppiano - 50063
Figline e Incisa Valdarno - Firenze - ITALIA
Imbottigliato da IT BO 12624

