Sparkling "Capo Nord" Metodo Classico Extra Brut

Borgo Turrito · NV



REGION	Puglia
GRAPE	Bombino Bianco
TYPE	Sparkling
ALCOHOL	12.0%
BOTTLE	750 ml

TASTING NOTES

Party Time - Early Bird Glass

FOOD PAIRINGS

Raw Seafood, Fried Food, Light Pasta

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Discover Capo Nord, an elegant Italian sparkling wine made from Bombino Bianco, a traditional white grape variety known for its fresh, lively character. With a brilliant straw-yellow color and a fine, delicate perlage, Capo Nord brings freshness, balance, and the pleasure of Italian conviviality to every glass. The nose is fragrant and inviting, revealing notes of pear, grapefruit, and fresh almond, complemented by delicate floral nuances and a subtle hint of freshly baked bread. On the palate, it is crisp, vibrant, and refreshing, with bright citrus acidity, a delicate savory minerality, and a pleasantly almond-like finish. Its dry, clean, and linear profile makes it an excellent choice for those who appreciate fresh, elegant Italian sparkling wine. Capo Nord pairs beautifully with raw seafood, fish tartare, oysters, and shellfish. Its refreshing acidity also complements lightly fried seafood, vegetable tempura, and delicate pasta dishes with fish or aromatic herbs. Serve well chilled as an aperitivo, for celebrations, or alongside a seafood dinner. Bring Italian conviviality to your table with Capo Nord, a versatile sparkling wine that celebrates the character of Bombino Bianco and the simple pleasure of sharing a great bottle with family and friends. Shop Capo Nord at Grappolo Wine Shop and discover the authentic flavors of Italy.