Plaisir Cuvee Brut

Cantine Federiciane · NV



REGION	Campania · Regiae Masserie
TYPE	Sparkling
ALCOHOL	11.0%
BOTTLE	750 ml

TASTING NOTES

Party Time. Campania Blend Apple Light, Bubbly finish

FOOD PAIRINGS

Almond biscotti, Smoked salmon, Fried zucchini blossoms

PROFILE

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

ABOUT THE WINE

Prosecco-Style Sparkling Wine – Light Bubbles, Crisp Acidity, and Fresh Fruit Aromas Discover the refreshing elegance of this Prosecco-style sparkling wine, a light and lively Italian sparkler that brings together bright acidity, delicate bubbles, and the fresh aromas of orchard fruit. Crafted in the traditional Charmat method, this wine captures the spirit of Italian aperitivo culture with its clean, crisp finish and subtle effervescence. On the nose, enjoy vibrant notes of green apple, ripe pear, and delicate floral hints—evoking the essence of a sunny orchard in full bloom. Its light-bodied style and persistent freshness make it a versatile choice for a wide range of occasions, from everyday celebrations to festive gatherings. Serve it well-chilled as an aperitif, or mix into a refreshing spritz. It pairs beautifully with seafood-focused dishes such as shrimp cocktail, smoked salmon crostini, oysters, and citrusy ceviche. It also shines alongside light appetizers, summer salads, or mozzarella with basil and heirloom tomatoes. Whether you’re toasting with friends or enjoying a quiet evening on the patio, this Italian sparkling wine delivers an elegant balance of liveliness and finesse. With its Prosecco-style bubbles and approachable flavor profile, it’s the perfect companion to elevate any moment.