



BORGO MARAGLIANO VINO
SPUMANTE DI QUALITÀ GERMANA
BELTRAME EDITIONE IV METODO
TRADIZIONALE BRUT NATURE 0

Light marzipan with subtle sourdough yeast to the nectarines and white fruit. Crisp beads on the dry yet smooth and fruity palate. Tiraged in 2019.

Disgorged in June 2022. Drink now.



BORGO MARAGLIANO VINO
SPUMANTE DI QUALITÀ DOGMA
BLANC DE NOIRS METODO
TRADIZIONALE 2018

Mineral on the nose with some lemon, oyster shell and white fruit. Broad yet elegant on the palate with subtle beads and a dry, chalky finish. Elegant yet fleshy in the finish. Disgorged in 2023. Drink or hold.



BORGO MARAGLIANO VINO
SPUMANTE ALTA LANGA FRANCESCO
GALLIANO BLANC DE BLANCS
METODO TRADIZIONALE 2019

Fine, creamy nose with white nuts, chalk, green spices and some green stone fruit and lime. Generous and fruity on the palate with subtle, fine beads and an intense yet fruity finish. Disgorged in February 2023. Drink now.



BORGO MARAGLIANO VINO
SPUMANTE DI QUALITÀ
GIOVANNI GALLIANO METODO
TRADIZIONALE BRUT ROSÉ 2019

Creamy nose with brioche to the subtle berries and grapefruit. Generous and fruity on the palate with smooth, soft beads. Fleshy fruit in the medium-long finish. Disgorged in November 2022. Drink now.



BORGO MARAGLIANO VINO
SPUMANTE DI QUALITÀ GIUSEPPE
GALLIANO METODO TRADIZIONALE
BRUT NATURE 2018

Intense honeyed fruit with tangy sourdough, sour cream, nectarines and berries. Creamy froth dissipates on the flavorful, medium-bodied palate with a dry and slightly saline finish. Excellent balance and length. Disgorged in June 2022. Drink now or hold.



BORGO MARAGLIANO VINO SPUMANTE
DI QUALITÀ FEDERICO GALLIANO
METODO TRADIZIONALE BRUT NATURE
2018

Pie crust, brioche and a hint of marzipan to the salted lemons, guava and apples. Fresh, ripe and creamy on the palate with silky perlage and a dry yet intense finish. Disgorged in June 2022. Drink now or hold.