SPUMANTE CUVÉE BRUT

AREA OF ORIGIN	Veneto Region
VINE VARIETY	Glera
TYPE OF FARMING	Sylvoz
HARVEST	September
YIELD PER ACRE	250 q.li
WINE-MAKING	in white with soft pressing
PRIMARY FERMENTATION	at a controlled temperature and with yeasts selected
SPARKLING WINE PRODUCTION	in an autoclave for at least 30 days with Charmat or Martinotti method

ANALYTICAL CHARACTERISTICS:	
ALCOHOL	12,00% VOL.
RESIDUAL SUGAR	10 g/l
TOTAL ACIDITY	5,50 g/l

Light straw colour, with fine and persistent bubbles.
Intense and dry aroma, lively and slightly bitter taste.
Excellent as an aperitif and recommended throughout the meal with fish.
Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes:	lt. 0,75