

Spumante Brut



SOIL: CALCAREOUS- MARLY- SANDY
HARVEST PERIOD: AUGUST
AGING: 3 – 4 MONTHS

CHEMICAL ANALYSIS

ALCOOL: 11.50% – 12.50%
SUGARS: 7.00 – 10.00 g/l
ACIDITY: 6.00 – 8.00 g/l
SULFUR: 70- 100 mg/l
FEATURE: SPARKLING CHARMAT METHOD

ORGANOLEPTIC CHARACTERISTICS:

Color: straw yellow, fine and persistent perlage
Aroma: aromas of bread crust and yeast bark, dry and floral
Taste: dry, sapid, pleasantly fresh and aromatic
Serving temperature: 8-10 ° C.
It can be kept: for 2 -3 years

ACCOMPANYING DISHES

Excellent for aperitifs and fish and shellfish dishes, but also suitable for the whole meal

