

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

