

# CUVÉE

Sparkling wine Brut



A wine produced from the vinification of Glera grapes grown in various vineyards.

A dry, but velvety and round sparkling wine,  
Ideal to accompany celebrations and social gatherings.

## TECHNICAL INFORMATION

VARIETY: Glera 100%

VINE TRAINING SYSTEM: double-arched cane, 3000 plants per hectare

VINIFICATION: without skins, soft pressing

FERMENTATION: second fermentation in autoclave, according to the Charmat method

BOTTLE FERMENTATION: 30-40 days

## TASTING NOTES

PERLAGE: fine and persistent

BOUQUET: floral, fruity, with a delicate hint of green apple

TASTE: dry, fresh with a pleasantly harmonious finish

## ANALYTICAL CHARACTERISTICS

ALCOHOL CONTENT: 11% vol

RESIDUAL SUGAR: 10 g/l

ACIDITY: 5.5 g/l

BAR PRESSURE: 4

## FOOD PAIRING

Ideal to accompany appetizers and light dishes.

Serve at 6-8 °C.

