



BRUT GRAN CUVÉE

VINO SPUMANTE BRUT

GRAPE VARIETY: blend of several white grape vines among which Chardonnay and Pinot.

TERRITORY: Italy.

VINIFICATION PROCESS: grapes pressing and white vinification with low-temperature fermentation.

FERMENTATION: addition of sugared syrup and low-temperature refermentation in autoclave in order to obtain a 5,5 bar overpressure. Refinement on the yeasts with batonnage. Filtration and addition of the dosage syrup.

TECHNICAL DATA

ALCOHOL: 11% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 12 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: subtle, consistent and persistent.

COLOR: pale straw yellow with bright reflections.

SCENT: fresh and fruity. The floral notes perfectly match the bread crust flavor.

TASTE: fragrant and lively. A good balance between acidity and sugary residual.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 75, cl 150 magnum