

Spumante Brut Bianco Special Cuvée

This Spumante Bianco Brut Special Cuvée is obtained from Glera and Chardonnay grapes, that have been processed using the “Martinotti - Charmat” method. It is bursting with scents of white flowers and strong aromatic notes on the nose. It is fresh and pleasant on the palate.

TECHNICAL INFORMATION

Classification	Vino spumante
Grape varieties	Glera and Chardonnay
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	In thermo-conditioned stainless steel tanks.
Alcoholic fermentation	10 days at controlled temperature
Foaming	45-60 days in autoclave

ANALYTICAL FEATURES

Alcohol	11,50% alc./Vol
Dosage	6-7 gr. / l
Total acidity	5-6 gr. / l

TASTING NOTES

Perlage and color	Fine and persistent perlage. Straw yellow color.
Bouquet	Scents of white flowers and strong aromatic notes on the nose.
Taste	It is fresh, aromatic and pleasant on the palate.
Food pairings	The perfect companion for all the appetizers and finger food.
Serving temperature	6-8° C

ON WINE LIST

Name	Spumante Brut Bianco Special Cuvée - Organic and Vegan Wine
Number	ART. 473

