



Cuvée

SPARKLING WINE
BRUT

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.

Vineyard location:	Province of Treviso
Altitude:	40 MASL
Soil composition:	Medium consistency
Grape variety:	Glera and other typical local grapes
Growing system:	Sylvoz
Harvest time:	Second 10 days of September
Technology "Le Contesse":	<ul style="list-style-type: none">- soft pressing and cleaning of the must by cold static decantation;- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature;- secondary fermentation in pressurized vat with selected yeasts;- the wine is bottled and then left to age in a conditioned warehouse for a few weeks.
Alcohol:	11 % vol.
Residual Sugar:	10 g/l
Perlage:	Fine and long.
Color:	Soft straw yellow.
Aroma:	Fruity and very balanced floral sensations.
Taste:	Pleasant freshness thanks to its acidity. Aromatic and harmonious.
Serving:	Serving chilled at 6-8°C.
Serving suggestions:	Excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion. It goes very well with fish dishes.

