

SPUMANTE BRUT RUPESTRE



Light-bodied, fresh and young. On the nose, olfactory notes of pear, apple.

Color: pale yellow with emerald hues;

Varieties: 80% Glera; 20% Chardonnay;

Production area: Province of Treviso;

Soil: hilly, clay-limestone;

Climate: Mediterranean - cool;

Ripening: from September 20 to October 10;

Vinification: white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Serving temperature: 8°C;

Total acidity: 5.5 g/l;

Sugar residue: 7 g/l;

Store in a cool place, where the temperature should be below 15°C. Best within the year of production and in any case within two years at 15.

