

SOAVE DOC SPUMANTE BRUT



DENOMINATION

SOAVE SPUMANTE BRUT DOC

ALCOHOL

VOL 12%

ACIDITY

4.60 G/L

PRODUCTION AREA

SOAVE DOC AREA

GRAPE VARIETY

100% GARGANEGA

PRODUCTION PER HECTARE

ABOUT 12000 KG

GRAPE HARVEST

FIRST 10 DAYS OF SEPTEMBER

VINIFICATION

HARVEST BY MILD OF SEPTEMBER BECAUSE THE GRAPES WHICH ARE CAREFULLY SELECTED FOR THEIR NATURAL ACIDITY AND HAND-PICKED FOR BEST RESULTS. FERMENTATION WITHOUT THE SKINS WITH SOFT PRESSING AT 16°C FOR 15 DAYS. STORED IN STAINLESS STEEL TANKS FOR 90 DAYS FOLLOWING THE CHARMAT METHOD TO OBTAIN A SPARKLING WINE

CHARACTERISTICS

BRIGHT STRAW-YELLOW WITH LIGHT GREEN HUES; A FINE BOUQUET WITH A LIGHT YEAST AROMA; A FRESH AND HARMONIOUS STRUCTURE WITH A DRY FINISH

FOOD MATCHES

IDEAL AS AN APERITIF AND WITH FISH COURSES

TEMPERATURE

SERVE CHILLED AT 6°-7°C

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