

SOAVE DOC SPUMANTE BRUT



DENOMINATION:
SOAVE DOC SPUMANTE BRUT

ALCOHOLIC STRENGTH:
12 % VOL.

REDUCING SUGAR:
8 G/L

TOTAL ACIDITY:
5.5 G/L

PRODUCTION AREA:
SOAVE DOC AREA

GRAPE VARIETY:
100% GARGANEGA

PRODUCTION FOR 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.

ORGANOLEPTIC:
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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