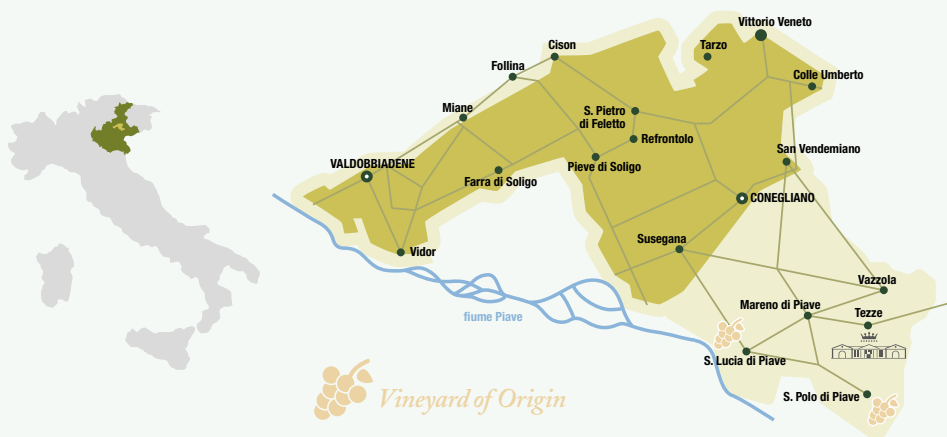




Glera Raboso Spumante Brut



Product description

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



0,75 L

Vineyard location: Province of Treviso.

Altitude: 50 m. above sea level.

Soil composition: middle mixture.

Varietal: Glera and Raboso.

Growing systemo: Sylvoz.

Harvest time: end of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- low temperature storage of a part of the must and fermentation of the rest in stainless steel tank at about 18/19°C.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11% vol.

Residual Sugar: 12 g/l.

Perlage: fine and longlasting.

Color: gentle rosé.

Aroma: fruity notes with a touch of berries and tropical fruit. Floral with a hint of roses and violet. Very distinctive.

Bouquet: fresh and with a good persistent on the palate.

Serving: serving chilled at 8-10°C.

Serving suggestions: surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheeses.