



## BONNY Spumante Brut - Millesimato



### Product description

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



#### **Technology "Le Contesse":**

- 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:** 8-9 g/l.

**Perlage:** fine and long.

**Color:** soft straw yellow.

**Aromas:** fruity and very balanced floral sensations.

**Bouquet:** pleasant freshness thanks to its acidity. Aromatic and harmonious.

**Serving:** serving chilled at 6-8 °C.

**Food matches:** excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion. It goes very well with fish dishes.

**Vineyard location:** Veneto and Friuli Venezia Giulia;

**Altitude:** about 40 m above sea level;

**Soil composition:** medium consistency.

**Grape variety:** White grapes of our production;

**Growing system:** Sylvoz.

**Harvest time:** second 10 days of September;