



Gran Cuvee'

Spumante - Sparkling Wine

Category: White Sparkling wine

Grapes: Glera, Garganega, Pinot Bianco, Traminer

Area: Regional Park of Colli Euganei Veneto

Soil: clayey-calcareous of volcanic origin

Harvest: End of August and manual selection of the grapes.

Vinification: Cold soft crushing in an environment saturated with nitrogen, slow cold fermentation for 20 days. Second fermentation carried out using special selected yeasts for 25 days. This is followed by a period of 4 months during which the fermentative lees are kept on top of the tank; this procedure, called the long Charmat method, gives the sparkling wine its characteristic fragrance, as well as it ensures the fineness and persistence of its bubbles.

Color: Straw yellow with greenish highlights, very fine and persistent perlage

Bouquet: Intense freshly cut grass and fruity bouquet, very elegant

Palate: Soft, non-intrusive, easy-drinking enhances the structure while maintaining optimum freshness

Ideal food pairing: Excellent as an aperitif and with appetizers and cold cuts

Storage: like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Technical Data:

Service temperature: 8° – 10° C

Alcohol: 11,5% by vol.

Residual sugar: 12 gr./lt.

Total acidity: 5,6 gr./lt.

Recommended glass: Flute

Available size: 0.75 lt

