



Packing details:

Bottle content: 75cl
 Bottles per case: 6
 Case type: cardboard, printed, w/dividers
 Cases on a Euro pallet: 80 (standard) - 96 (large)
 Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Blend of indigenous white grape varieties.

Terroir and climate:

The grapes for our Cuvée are harvested from family-owned vineyards planted at the foot of the Colli Asolani hill chain (within the province of Treviso, Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

Yield:

25 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **11%**
 Residual sugar: **13 g/L.**
 Total acidity: **5,5‰**
 Dry extract: **15‰**
 Pressure: **5 bar**

Winemaking:

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into stainless steel tanks where it undergoes alcoholic fermentation at low-temperature to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide that are trapped in the tank and dissolve into the wine. This process takes about 30 days and terminates once the pressure within the autoclave hits 5 bar. As the tank is cooled fermentation stops and spent yeast deposit at the bottom. Filtration follows, and then Cuvée is ready to be bottled under pressure using our state-of-the-art bottling line.

Tasting notes:

Pale straw-yellow in the glass with a delicate perlage, this sparkler shows an uplifting grapey bouquet with elements of apple and pear. The palate is fresh and lively, with vibrant acidity meeting flavours of fresh pear. The finish is crisp and cleansing with a lovely line of minerality.

Food pairing:

A very easy-to-drink and versatile Spumante, ideal for enjoying as an aperitif. It is a favourite welcome glass before any meal and the perfect choice as a sparkler to mix in wine-based cocktails such as the popular Aperol Spritz or Hugo.

Serving temperature:

6 - 8 °C

