

## Vino spumante bianco BRUT



Emiliana ( 75 cl )

### TYPE OF WINE

Sparkling white wine BRUT

### MAIN GRAPES

White grapes suitable for the production of sparkling wine, in particular  
Trebiano and Garganega

### PRODUCTION AREA

Grapes coming in particular from the Region of Veneto (North Italy) and  
Emilia-Romagna (Central Italy)

### SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural  
acidity ideal for the production of sparkling wine.

### HARVEST

Depending on the vintage harvest takes place between the end of August and  
beginning of September in order to ensure the right grape maturity and a good  
acid content

### Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at  
controlled temperature in order to maintain the natural aromas of the grapes  
and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the  
inoculation of selected yeasts in stainless steel tanks at controlled pressure  
and temperature (pressure-tank) following the Charmant method.

### COLOUR

Brilliant straw yellow. Fine and persistent perlage.

### BOUQUET

In the nose is fragrant and harmonic, with pleasant fruity notes of apple, floral  
scents of white flowers.

### TASTE

Full and fresh in the palate, slightly acid and fruity. In the mouth it is dry with a  
pleasant almond after taste.

### FOOD PAIRING

A very versatile proposal: perfect as an aperitif, the dry and full taste is  
excellent for any meal time, excluded desserts. Particularly suited to  
accompany appetizers, risotto, white meat, shellfish, raw or fried fish.  
Suggested with fresh cheeses, soft to medium-seasoned.

### SERVING SUGGESTION

5-6°C

### ALCOHOL CONTENT

11% vol