



Millesimato Brut

Production area

From our vineyards in the heart of the historic Soave Classico Doc zone (Castelcerino), ranging in altitude between 150-450 meters (490-1470 feet) above sea level.

Production technique

The harvest, strictly hand made, is usually made during October. Grapes are then collected into boxes which can support maximum 20 Kg each, so that the bunches arrive perfectly intact to the press machine. The "base", i.e. the basic wine, of this wine is then vinified like white wines usually are. It's obtained by autoclave, with groups of selected *Saccharomyces bayanus* yeasts, where the sparkling wine stays for about six months.

Colour

Intense golden yellow.

Bouquet

The Wine shows a freshfull thinness which reminds white flowers like Acacia and Cherry Flowers.

Tasting notes

As for the taste delightful sensation of bread crust and sweet almond.

Effervescence

Planty persistent white froth, long and fine grainy "perlage".

Serving temperature

4 - 6 °C

Food pairing

It shows its best as pre-dinner and also for the whole dinner if you like bubbles.

Varietal content

Garganega 100%

Total acidity

5,80 g/l of tartaric acid.

Alcohol level

12 % by vol.

Residual sugar

6,40 g/l

PH

3,30

Extract

19,80 g/l