

Corte Vittorio

BRUT

Millesimato

TYPE OF WINE White sparkling wine

AGRONOMICAL FACTS

Grape varieties: Glera, Chardonnay, Pinot Blanc
Production area: Veneto, Italy
Soil: medium clay calcareous soil
Training system: Guyot
Density stems/ha: medium density 3750 stems
Hectare yield: 150 q./ha.
Harvest: when the grapes reach the physiological ripeness, between August and September

OENOLOGICAL FACTS

Vinification: Charmat; cold soft crushing and fermentation at a controlled temperature, to preserve the aromatic component of the grapes

Re-fermentation: the sparkling process is carried out using selected yeasts. The refermentation takes about 25 days, followed by a long period during which the fermentative lees are kept on top of the tank

TASTING NOTES

Color: straw yellow and greenish shades, fine and persistent perlage

Bouquet: intense with hints of freshly cut grass and fruity notes, elegant and persistent

Taste: soft, non-intrusive, easy-drinking enhances the structure while it maintains optimum freshness

Pairing: ideal as an aperitif. Pair it with chicken, rabbit, turkey, veal, fresh cheese, shellfish and prawns, omelettes, salads

Service temperature: 6° – 8° C
Alcohol content: 11,5% by vol.
Residual sugar: 8 gr./lt.
Total acidity: 5,9 gr./lt.

