DUCHESSA CARLOTTA

Vino spumante bianco BRUT



TYPE OF WINE

Sparkling white wine BRUT

MAIN GRAPES

White grapes suitable for the production of sparkling wine

PRODUCTION AREA

Grapes coming in particular from North 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 withe 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

[Emiliana (75 cl)], [11% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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