Vino spumante Bianco brut MILLESIMATO



TYPE OF WINE

Sparkling white wine BRUT millesimato

MAIN GRAPES

White grapes suitable for the production of sparkling wine, of a single vintage

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 with light greenish hints. Fine and delicate perlage.

BOUQUET

Intense and delicate perfumes, with pleasant fruity notes, scent of yeast and a pleasant sensation of harmonious complexity.

TASTE

Full, fresh and slightly acid in the palate, light fruity with notes of vanilla and bread crust. In the mouth it is dry, with a pleasant bitter after taste of toasted almond.

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

[Atmosphere (75 cl)], [11,5% vol]

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CONTRI
SPUMANTI S.P.A.

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