

Vitae

Cuvée Brut

Classification: white sparkling wine

Provenience: Cessalto Area

Grapes: Glera, Chardonnay and Pinot bianco

Growth system: Sylvoz

Maximum yeald per hectar: 180 q.li per hectar

Harvest: mechanized

Vinification: soft cold crushing and pressing

Refermentation method: 60 days in inox tank (charmat method)

Alcohol gradation: 11,5% vol.

Residual sugars: 8 gr/litre

View: fine and elegant perlage

Smell: unaspected intense, with scents of green apple

Taste: easily drinking wine with fine bubbles. The low residual sugar helps to keep the mouth dry.

Food pairing: pairs perfect with typical tapas or sushi



Service Temperature: 6-8°C

