

BRUT WINES

3 DI NOTTE VINO SPUMANTE BRUT

Grape varieties: 50% Pinot,
50% Chardonnay.

Production area: Lugana di Sirmione

Surface: 06,00 Ha.

Vineyard's average altitude:

72 Mt. above sea level.

Soil: Total.

Training method: Prevalent clayey ground.

Type of cultivation: Row training
with Gouyot pruning

Planting year: 1975

Harvest period: Early September.

Winemaking: Soft pressing of grapes
and fermentation in steel at controlled
temperatures, re-fermentation and
storing in pressurized vats for about 8 months.

Production: 20.000 bottles.

Color: Pale straw with greenish hues.

Nose: Fruity.

Taste: Delicate, appealing, fresh.

Serving temperature: 6/8°C

Matching dishes: Perfect with
aperitifs, suitable for the whole meal.

