

Sui Nui
ITALIAN SPARKLING WINES

SPUMANTE MILLESIMATO BRUT

Sparkling wine with a fine and persistent texture, extremely luminous and clear. The taste is fresh; the palate is pleasant and harmonious with great pleasure.

Available on formats:
0,75 L



AREA OF PRODUCTION	Veneto
GRAPE VARIETY	Selection of white grapes
TYPE OF SOIL	Clayey
VINE REARING	Sylvoz – Double Flipped (or Cappuccina)
HARVESTING TIME	September - October
WINE MAKING	White wine making with slight pressing
FERMENTATION	Fermentation with controlled temperature
SECOND FERMENTATION	30-40 days
AGING	1-3 months
FOAM METHOD	Charmat method
ALCOOL LEVEL	11% vol
LEVEL OF SUGAR	8-10 g/l
PRESSURE	5 atm
STORE	Store in dry place with constant humidity, away from light

Organoleptic characteristics

COLOR	Pale straw yellow
PERLAGE	Fine-grained and persistent perlage
FOAM	Creamy texture
PERFUME	Fruity bouquet with Golden apple and grapefruit
TASTE	Fresh, pleasant and harmonious with great pleasure
MATCHING	Aperitif, dessert and every occasion
TEMPERATURE OF SERVICE	7-9°