



# su'entu



## SPARKLING WINE WHITE BRUT

### GRAPE VARIETIES

White grapes typical of the area.

### CLIMATE

Temperate to warm, with mild winters and hot summers with little rainfall.

### SOIL

Clayey with presence of limestone.

### VINIFICATION

Soft pressing with a 50% yield of the must from the first pressing, decanting of the must before. Fermentation at 16-17°C.

### CHARMAT METHOD

Decanting into autoclave and second fermentation at 16°C with yeasts of our choice.

### VISUAL ANALISYS

Straw yellow with fine and persistent bubbles.

### OLFACTORY ANALISYS

Presents an elegant fragrance with hints of white flowers and fruit crisp.

### TASTING ANALISYS

Full and pleasantly sapid, good creaminess, soft finish.

### PAIRINGS

Excellent as an aperitif, with baked vegetables, try on frying of fish.

### SERVICE TEMPERATURE

6-8° C.

