

su'entu



SU'BRI Brut Sparkling Wine

VITIGNO

White grapes.

CLIMATE

Temperate - warm with mild winters and hot summers, with low rainfall.

TERRAIN

Clay with lime.

PRODUCTION METHOD

Gentle pressing with 50% free-run juice yield, fermentation at 16-17 °C after settling of the must.

SPARKLING WINE-MAKING PROCESS

Transfer to autoclaves and second fermentation at 16 °C with our selection of yeasts.

APPEARANCE

Pale yellow with fine, persistent perlage.

BOUQUET

An elegant fragrance with hints of white blossom and crisp fruit.

FLAVOUR

Full and pleasantly tangy, nicely creamy with a smooth aftertaste.

AT ITS BEST WITH

An excellent aperitif, with vegetable bakes, delicious on battered fresh fish.

SERVING TEMPERATURE

6-8 °C

