



Classification: sparkling wine Brut

Typology: charmat

Grapes: garganega 100%

Number of bottles produced: 2.000

Area of production: Lazise (Verona - Italy)

Altitude: 100 meters above sea level

Vineyards: Le Coste, Banche Alte

Yield: 80 qls per hectare

Growing system: guyot

Planting rate: 5.000 vines per hectare

Soil typology: morainic hills

Harvest period: September, by hand and placed in small crates

Fermentation: stainless steel vats with a temperature of 16-18°C

Agening: four months on its own yeasts of the first fermentation

Draft: late December secondary fermentation at a temperature of 15°C

Bottling period: March

Alcohol percentage: 12,5% by vol.

Acidity: 6,5 g/l

PH: 3,09

Sugar: 8 g/l

Net dry extract: 21 g/l

ORGANOLEPTIC REPORT

Color: bright and clear, with delicate shades of straw yellow.

Bouquet: fruity aromas with light floral notes of white and elegant flowers.

Taste: dry, particularly pleasant.

Serve at: 6-8°C

Enjoy with: perfect on any occasion and moment of the day, from the aperitif, during the meal, and to dessert.