



Brioso Extra Dry Vino Spumante Bianco

TASTING NOTES

Colour: pale yellow with a fine and elegant perlage

Aroma: fruit, flower notes

Flavour: smooth, fresh and fragrant with a smooth perlage

AGRONOMICAL DATA

Grape varieties used: Glera, Chardonnay

Production area: Villorba (TV) - Italy

Altitude: 30mt on the sea level

Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone

Training system: Sylvoz

Vine density: 3000 plants per hectare

Production rate q.li/ha: 180 q.li

Harvest: end of August, beginning of September all vines are harvested by hand

ENOLOGICAL DATA

Pressing: soft press of grapes

Production technique: Charmat method

Fermentation: settling of must with fermentation in controlled temperature at 16 °C

Refinement: on the lees for three months

Ripening length: 30 days in bottles before commercialisation

ANALYTICAL DATA

Yield of grapes: 75%

Dry extract: 17 gr./lt

Total acidity: 6 gr./lt

Ph: 3,15

Residual sugar: 12,00 gr./lt

Developed alcohol: 11.5%

PAIRINGS

Delicious as an appetiser or with starters, it is a perfect pairing with Mediterranean-style dishes, and is excellent throughout the entire meal. Serving temperature: 6-7 °C

Storage: to be kept in dry, cool places away from heat

Formats: 750 ml



Certification: V Label Italia s.r.l.

