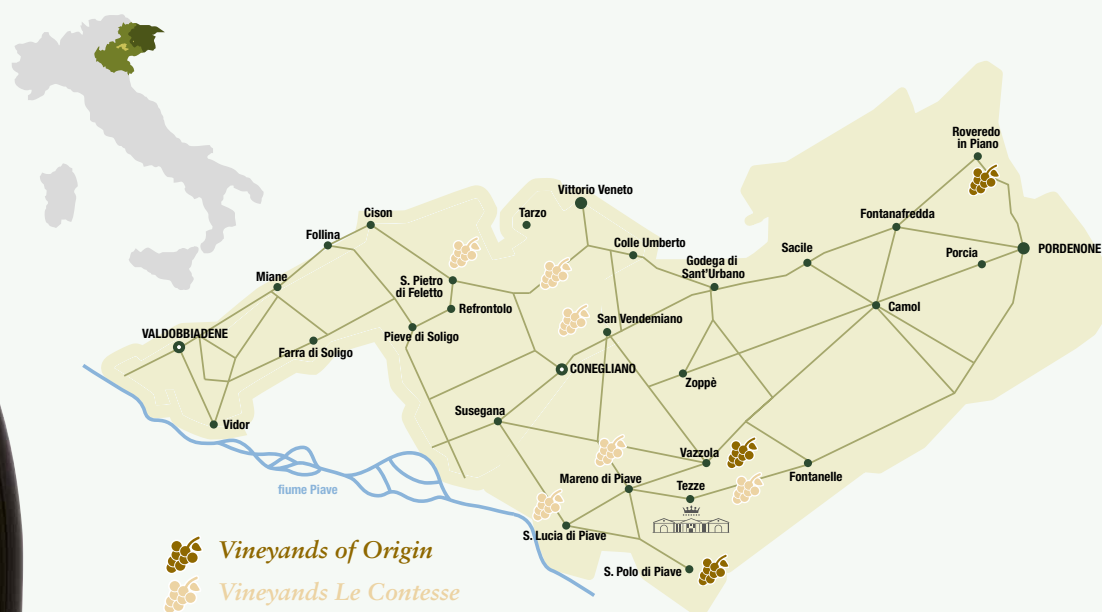


Porta Leone



Millesimato Spumante Brut



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: Veneto and Friuli Venezia Giulia;

Altitude: about 40 m above sea level;

Soil composition: medium consistency.

Grape variety: White grapes of our production;

Growing system: Sylvoz.

Harvest time: second 10 days of September;

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- the wine is bottled and then left to age in a conditioned warehouse for a few weeks.

Alcohol: 11 % vol.

Residual Sugar: 10-12 g/l.

Perlage: fine and long.

Color: soft straw yellow.

Aromas: fruity and very balanced floral sensations.

Bouquet: pleasant freshness thanks to its acidity. Aromatic and harmonious.

Serving: serving chilled at 6-8 °C.

Food matches: excellent as an aperitif.

Thanks to its versatility, it is a suitable wine for any occasion. It goes very well with fish dishes.